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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 92

JUNE 29, 1935

Number 26

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YEARS

**SOMETHING YOU CAN'T BUY...
but can have for nothing!**

For nine years we have been making "VISKING" Casings—and working closely with the trade in securing the maximum benefits from their use. Money cannot duplicate or buy the wealth of experience developed in those nine years. The scientific knowledge, the manufacturing experience and the merchandising advantages developed in that time are available only through The Visking Corporation. BUT you may profit by them at any time, and always, by simply consulting your Visking representative.

THE VISKING CORPORATION

"VISKING" is the registered trademark of The Visking Corporation to designate its cellulose Sausage Casings and Tubing.



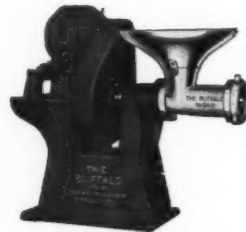
6733 WEST 65th STREET • CHICAGO, ILLINOIS

►► "BUFFALO" ◀◀



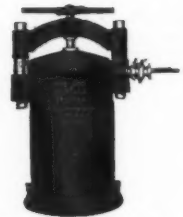
**"BUFFALO" Self-Emptying
Silent Cutter**

Cuts and mixes a batch of meat in 5½ to 9 minutes; empties it completely in less than 20 seconds, without touching it by hand. Made in 3 sizes.



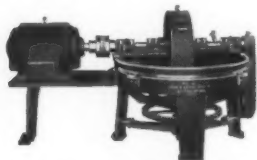
"BUFFALO" Meat Grinder

Cuts without heating or mashing. Equipped with heavy roller thrust bearing and patented drain flange. Made in 5 sizes.



"BUFFALO" Air Stuffer

Equipped with patented leakproof Superior piston, adjustable to take up wear. Leak-proof lid. Made in 5 sizes.



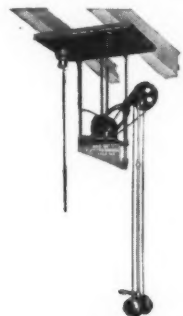
"BUFFALO" Silent Cutter

Backbone of a profitable sausage business. Cuts fine without mashing. Produces finest quality sausage. Made in 7 sizes.



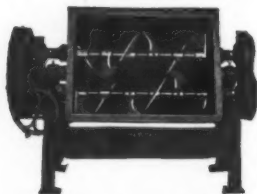
"BUFFALO" Fat Cutter

Cuts uniform fat cubes for blood sausage, head cheese, bologna and other sausage specialties. A great time and labor saver.



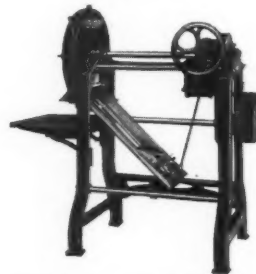
"BUFFALO" Casing Applier

Puts the casings on the stuffer tube 50% faster than by hand, without tearing the casings or tiring the operator. Pays for itself in a short time.



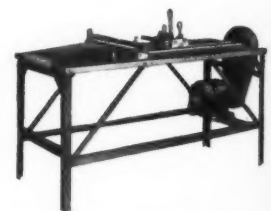
"BUFFALO" Meat Mixer

Scientifically arranged paddles give meat a thorough mixing necessary to produce tasty, uniform, quality sausage. Center tilting hopper. Made in 5 sizes.



"BUFFALO" Bias Bacon Slicer

Gives a 41% increase in width of slices from thin bellies. Slices straight as well as on the bias.



"BUFFALO" Bacon Skinner

Removes the rind from smoked bacon rapidly and without leaving any fat on the rind. Saves time and labor; reduces waste.

It will pay you to investigate the records of performance of these latest model "BUFFALO" machines. Write for complete information.

JOHN E. SMITH'S SONS CO.

BUFFALO, N. Y., U. S. A.

Manufacturers of "BUFFALO" Sausage Machines and Packing House Equipment

Chicago Office: 7 Dexter Park Ave., Union Stock Yards, Phone Boulevard 9020

Western Office: 2407 S. Main St., Los Angeles, Calif.

Canadian Office: 189 Church St., Toronto, Ont.



BUT VERY COSTLY IN YOUR SMOKEHOUSE

● This usually just happens in the funny papers. But it's costly when it happens in real life. Shrink in your smokehouse affects your products and your costs. It causes profits to shrink.

Many packers who were *sure* their smokehouse temperatures were uniform, investigated and found varia-

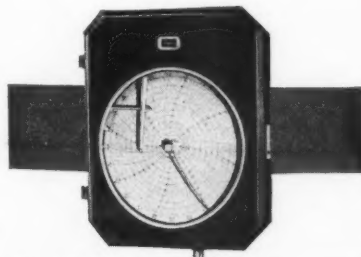
tions as high as 45 degrees. It's these unsuspected temperature fluctuations that impair quality, increase smoking costs, and cut down profits. Are the temperatures in *your* smokehouse uniform and correct for the products going through?

The Taylor Smokehouse Recording Thermometer was specially designed to help you maintain an even, uniform temperature in your smokehouse. It warns you accurately and instantly of any slight variation in temperature. And this Taylor Recorder automatically writes a permanent, 24-hour-a-day record of temperature.

Taylor Engineers have made many important improvements and refinements in this new Recorder. The outer case is a one-piece, die-cast aluminum housing that resists dust,

moisture, and fumes. Special armor for the tubing and an 18-8 Stainless Steel Bulb resist corrosive action and assure long service.

Packers who have used Taylor Smokehouse Temperature Recorders find them accurate and durable, and learn that the savings they effect soon more than pay for them. Ask a Taylor Representative to call and show you how this new instrument would work in your plant. Or write and ask for full details. Write: Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. Manufacturers in England—Short & Mason, Ltd., London.



One of the finest precision instruments made—the Taylor Temperature Recorder for Smokehouses. Accurate—durable—economical.

Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE and FLOW INSTRUMENTS

The National Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

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Number 26



Member



Audit Bureau of Circulations
Associated Business Papers
Official Organ Institute of American
Meat Packers.
Published weekly at 407 So. Dearborn
St., Chicago, Ill., by The National
Provisioner, Inc.

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Yearly Subscription: U. S., \$3.00;
Canada, \$6.50 (includes duty); for-
eign countries, \$5.00. Single copies,
25 cents.

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Provisioner, Inc. Trade Mark regis-
tered in U. S. Patent Office. Entered
as second-class matter, Oct. 8, 1919,
at the post office at Chicago, Ill.,
under act of March 3, 1879.

Daily Market Service (Mail and Wire)

"THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tal-
lows and greases, sausage ma-
terials, hides, cottonseed oil,
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Make your own selection



Whatever your gelatine requirements are, there is a grade of Wilson's Pure Food Gelatine to fill them.

Clarity, strength and neutral taste are all of equal importance in making the finished product worthy of your best efforts.

**WILSON'S
"ACCEPTED" GRADINGS**

No. 120	<i>Pure</i>
No. 100	<i>Food</i>
No. 80	<i>Gelatine</i>
No. 60	

The same high standard of quality prevails. Select the "Gel" strength best suited to your needs.

Write for samples and quotations,—the rest will be a genuine pleasure.



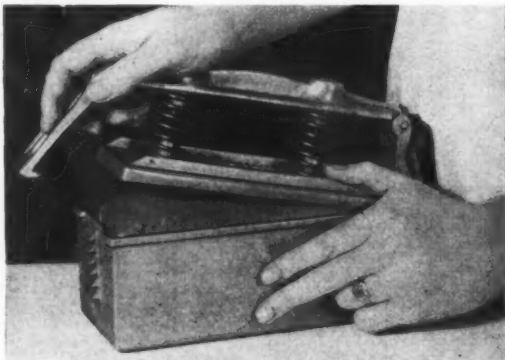
U. S. YARDS, CHICAGO



The A-B-C of Building Profits



A Place the stuffed Visking Casing into the Adelmann Luxury Loaf Container.



B Set and fasten the cover in place—then cook the loaf. Simple!



C The completed perfect product—distinctive, attractive in appearance. Easy to produce.

Sales Appeal in Luncheon Loaves

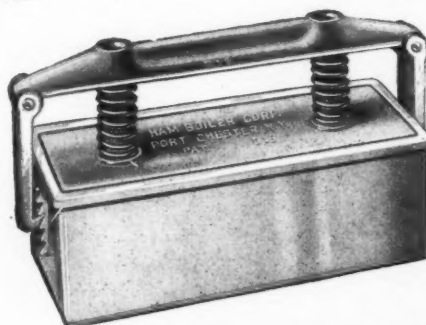
Give your luncheon loaves a distinctive, tailored appearance and increase sausage sales! Square luncheon loaves in Viskings offer remarkable stimulation to sales—are easy and economical to produce—increase profits!

A single, simple operation—processing in the Adelmann Luxury Loaf Container—gives your Visking-cased loaves a distinguished new appearance that multiplies sales. The Adelmann Luxury Loaf Container provides practicability, appearance, and low cost. The Visking Casing affords visibility, identification, and protection. Used in combination, they produce luncheon loaves that *cannot* be confused with ordinary competitive products. Pistachio nuts, pickles, pimentos and peppers are visible through the casing and add to the attractiveness of the product.

The Adelmann Luxury Loaf Container has been a favorite in the industry for many years for the production of fine meat loaves. With Viskings, it can also be used for producing Blood and Tongue Sausage, Head Cheese, Sulze, Luncheon Loaf, Pressed Corned Beef, Cooked Loins and Jellyed Tongue. Equipped with Adelmann Yielding Springs and Self-sealing cover. Perfect shape and unsurpassed flavor are guaranteed.

Write for complete details today!

Made by the makers of Adelmann Ham Boilers—"The Kind Your Ham Makers Prefer."



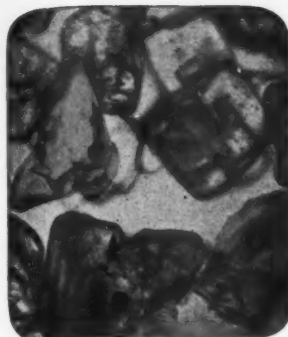
**The ADELMANN
Luxury Loaf Container**

HAM BOILER CORPORATION

Office and Factory—Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

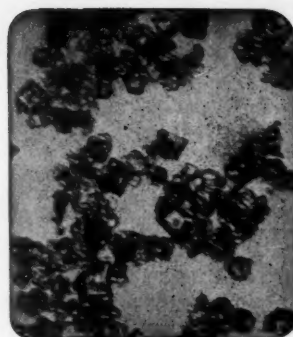
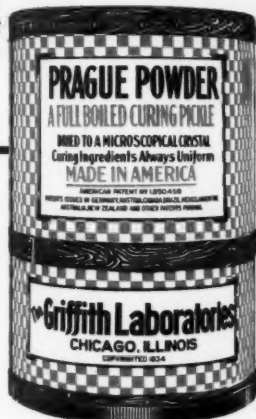


A Mechanical Mixture

PRAGUE POWDER

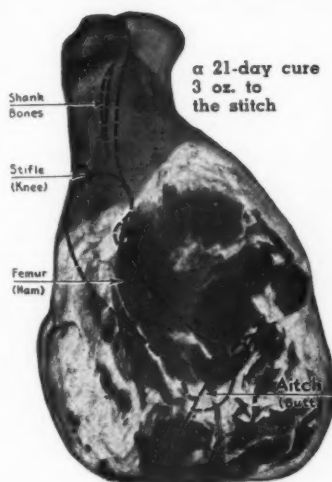
Cures fresh boned Hams
7 to 10 days. Fresh reg-
ular Hams
for smoking
16 to 20 days.

Made under Griffith's
Patented Process U. S.
Patent No.
1,950,459.



PRAGUE POWDER
Not a Mechanical Mix

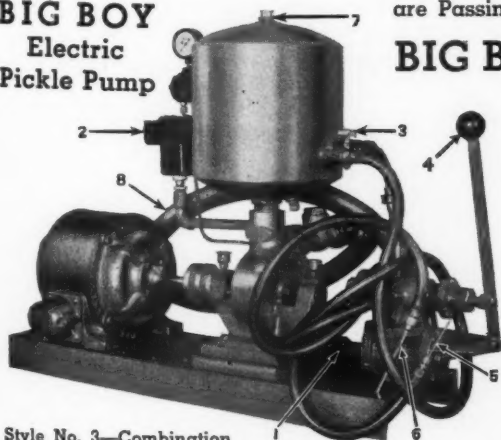
The Public Demands Quality and Style



a 21-day cure
3 oz. to
the stitch

Pump and cover with same
pickle. Make a *Milder Ham*
for smoking. Boned Hams for
Boiling.

BIG BOY Electric Pickle Pump



Style No. 3—Combination
—is equipped with needles and hoses
for both vein pumping and spray pumping.

Place your pickle in your hams more evenly. Old Pumping Ideas
are Passing. Your Pumping Methods can be Improved—Order a
BIG BOY ELECTRIC PICKLE PUMP



A Rich, Ripe,
Flavory Ham

7 to 10
day cure

Griffith Laboratories

1415-25 W. 37th St., Chicago, Ill.

Canadian Factory and Office: 532 Eastern Ave., Toronto, Ont.

Name Any Dry Sausage Product—You will find that Circle E MAKES IT!



Highest Quality Always Uniform

Circle E products are built up to a standard, not down to a price. Yet the price is in line and the standard of quality is rigidly maintained. Send today for information regarding our profitable plan and such other information as you desire. We'll reply promptly.

Think what it means to carry a really complete Dry Sausage line. No matter what your dealer wants, you can deliver. Also, by stocking the dealer with a full line, he makes more sales and you get more business.

And think what it means to be able to buy the complete line from a single, long established house, noted for the quality and uniformity of its product. All records and dealings are simplified; while time devoted to buying is reduced to a minimum, responsibility is centered, and shipments are economical.

This is the day of simplified methods and reduced costs. Look into the Circle E plan.



Business-building products with a good profit-margin

Handle the Circle E line and you sell products that will repeat because of sheer goodness. You make a good profit, too. Circle E solicits no business from the retail trade. You have the field to yourself. Write today for full details.

Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS

THE NATIONAL Provisioner

Volume 92

THE MAGAZINE OF THE

Number 26

Meat Packing and Allied Industries

JUNE 29, 1935

AN AWAKENED PACKER

Another Daily Packer Scenario

SCENE 3. TIME: 8:30 a.m.

PLACE: Any Packer's Office

● President and Sales Manager of "Any Packer & Co." Begin to Find the Leaks

AUTHOR'S NOTE.—The president has reached the conclusion that general conditions are not wholly responsible for unsatisfactory results. The language he uses today indicates his growing impatience with the oft-repeated statement that "We are doing the best we can." He seems determined personally to find out everything that is wrong and to "clean his own house."

President: Fred, I see you brought in with you a couple of days' sales tickets. We will go through them shortly; in the meantime I am going to tell you what I found out of line on the cutting floor yesterday.

Sales Manager: I will be glad to know what you found out of line. I have been on the cutting floor several mornings recently. Our cutting seemed to be in pretty good shape.

President: Were you there yesterday morning?

Sales Manager: Yes, I spent about an hour there.

Cutting Floor Troubles

President: You say that you found the cutting in pretty good shape? Well, I didn't. I am not going to talk about the jobs that were properly done, as that is what we expect and pay for. But I am going to tell you of the things that were not right and that are costing us money.

Scribing was poorly done. I saw a number of sides scribed so deep that the bellies from these sides had to be trimmed inside the scribe line.

We have two loin trimmers. The man pulling the right side was doing a good job. The man pulling the left side was doing a rotten job. Some loins were pulled too narrow, others too wide; some were pulled so lean that the loins were scored; others pulled too fat, damaging the fat back and necessitating unnecessary labor in retrimming the loins.

They were only doing a fair job removing the spare ribs. Quite a number of the spare ribs carried too much lean meat.

Our belly trimming can be improved a whole lot, particularly in trimming out the seed. Most of the belly trimmers were going too far inside the seed line.

I found the same trouble on the shoulder bench as I did on the loin bench. Some of the men were doing a good job—others a very poor one.

Packing Fresh Pork

Another thing that is losing us money is the way we are packing our fresh pork. Some of the packages are filled too full; consequently the product is mashed down when covers are placed on the packages. Other packages are only partly filled, causing unnecessary package expense



LAYING DOWN THE LAW.

and loss of tonnage. Product in the partly-filled packages probably will be in anything but a sightly condition when it reaches the customer, as the wrapping paper will be loosened up, and the product out of shape.

I am not satisfied, either, with the work in the trimming room. Product on most of the tables was piled too high, causing unnecessary shrinkage. There were scraps of fat on the floor.

Good judgment is not being used in making the different grades of trimmings. I found in the regular trimmings some that should have been made into extra lean, and in the extra lean I found some that should not have been re-trimmed.

Altogether I figure we are losing thousands of dollars in our pork cutting and trimming.

Sales Manager: I can't figure how you found so many things wrong. I certainly didn't see them.

Watch for Mistakes

President: I am afraid that's our trouble. Either we don't see, or if we do see things out of line, we don't get them remedied. Perhaps we are so accustomed to seeing these things that we don't figure they are wrong. Anyway, I want you from now on, when you go on the cutting floor, to observe everything closely, and to take up with the foreman at once anything that is wrong.

And also — until I tell you differently — I want you to report to me promptly after each visit to the cutting room what you found out of line, and what action was taken to correct same. *You can make up your mind that we are going to stop unnecessary losses, regardless of whose toes we tramp on.*

Sales Manager: I guess I have been pretty lax in not seeing and getting action on these matters.

President: All right, let's get started on the sales tickets.

Sales Manager: Before we go through the sales tickets, I would like you to look over the tabulations I have made of the two days' sales tickets. I have excluded from the tabulations sales to chains and larger buyers — as I make these sales myself — and I usually confer with you before quoting them.

President: I have looked over your tabulations and have glanced through some of the sales tickets. I can see it is going to take too much time

this morning to review each individual ticket. Anyway, I want to go through these tickets myself before I talk to you. I will say that my off-hand opinion is that we have run into "a hornet's nest." In any event many sales are going to need a lot of explaining.

Sales Tickets Need Explaining

Sales Manager: What do you mean by a "hornet's nest."

President: I distinctly remember you telling me how badly we were out of line on different products, and the memorandums you gave me of different competitors' prices. Much to my surprise I find in our sales tickets a number of sales as low as the competitors' prices complained of, and quite a few sales even lower.

It looks to me, Fred, as though you and I have been taking a lot of things for granted about our business. *If I were you I would pay a lot less attention to reports on competitors' prices, and devote more time to convincing our salesmen that their job is to get our prices for our products.*

Sales Manager: Frankly, the tabulations opened my eyes. I had no idea that the "shades" from our minimum prices for a couple of days could amount to so much money. Also, there are a lot of sales I believe were made too cheap.

A Check on Orders

President: It's a pretty sad state of affairs for you to have to make that kind of an admission. *What check do you have on the prices of orders before they are filled?*

Sales Manager: My assistant is expected to check and approve every price, and these sales tickets bear his approval. He is supposed to call my attention to low sales before he approves them.

President: What reason did he give for passing the low sales without your approval?

Sales Manager: He has been away for a couple of days, but he'll be back in the morning, and I'll find out why he approved sales so far out of line. I can assure you that in the future he will refer all low sales to me.

President: All right, Fred, we are beginning to wake up. I have about made up my mind that a lot of our reasons for poor results are largely excuses and alibis. From now on we will do less guessing and more fact finding.

The next Scene will be devoted to SALES TICKETS.

● **This is an "Open Forum for Packer Executives." Send in your comments and criticisms, and contribute some experiences of your own. Address Forum Editor, THE NATIONAL PROVISIONER, Chicago.**

More Packers Ask for Court Relief From Processing Tax Burden

IN FEDERAL courts throughout the United States this week many pork packers were fighting to throw off the burden of the hog processing tax.

Already facing handicaps of short livestock supplies and increased overhead cost—and knowing their hope of recourse against the tax drain might be cut off by congressional action—they have attacked legality of the hog tax, asking relief from collection of future and past assessments.

Packers who have initiated court action against the tax within the past ten days are:

Adolf Gobel, Inc., New York City.
Rochester Packing Co., Rochester, N. Y.

Louis Burk, Inc., Philadelphia, Pa.
Danahy Packing Co., Buffalo, N. Y.
Albany Packing Co., Albany, N. Y.
Alabama Packing Co., Birmingham, Ala.

Emge & Sons, Fort Branch, Ind.
Scala Packing Co., Utica, N. Y.
Major Bros. Co., Mishawaka, Ind.
Sahlen Packing Co., Buffalo, N. Y.
Wm. Schlumberger-T. J. Kurdle Co., Baltimore, Md.

Peters Packing Co., McKeesport, Pa.
Emmart Packing Co., Louisville, Ky.
American Packing Co., St. Louis, Mo.
Krey Packing Co., St. Louis, Mo.
Laclede Packing Co., St. Louis, Mo.
J. H. Belz Provision Co., St. Louis, Mo.

Home Packing Co., Toledo, O.
Birmingham Packing Co., Birmingham, Ala.

Sandusky Packing Co., Sandusky, O.
Other packers whose action has not yet been reported.

Thirty-seven packers' suits are now before federal courts, 33 of these having been instituted during the past four weeks.

Many Packers Are Inquiring

Anxiety of pork packers over the tax situation is indicated by inquiries received by THE NATIONAL PROVISIONER almost daily. Few of them, as indicated by their inquiries, seem to have a grasp of the situation. Most inquiries relate to means of securing extension of time for payment of tax, methods of claiming refunds, etc.

They do not seem to realize that the AAA attitude at this time is not only against lowering or remitting the tax, but also opposed to refunds and to granting extension of time for payment of tax. Now that packers are using

the injunction suit method of avoiding further payment of processing taxes which are not likely to be refunded, the AAA attitude is likely to become even more arbitrary.

These inquirers, therefore, might be said to be wasting their time and losing their opportunity in asking for extensions, or expecting refunds.

Methods of Protection

Where they have ground for claim that the processing tax is wrecking their business, either the injunction suit or the declaratory judgment method would seem to be their best method of protection. Of course they

AAA Amendments

PROGRESS of the revised AAA amendments is proceeding slowly in Congress. The Senate committee on agriculture and forestry is continuing its consideration of the bill containing the amendments. The House gave its approval to revised amendments—from regulatory features of which the meat industry was exempted—on June 18.

Observers believe the Senate bill will not be reported out of committee for several days. The committee is believed to be considering addition of fruits and vegetables for canning, wool and mohair to the bill. "Orders"—the new form of licensing—might then be issued by the Secretary of Agriculture for marketing agreements applicable to those engaged in the handling of these commodities. This might include packers who handle canned fruits and vegetables and thus open the way for the AAA to get into such packers' books.

It is believed that important contest on the amendments will be in the Senate, where many are not in favor of the arbitrary powers the bill still retains for the Secretary of Agriculture. The bill may also be amended on the Senate floor or changed in conference between the House and Senate.

Amendments are still being criticized by processors, producers and consumers. An example of the continued reaction against the legislation is contained in a bulletin of the Indianapolis Chamber of Commerce, which says: "Proposed amendments to the Agricultural Adjustment act have been altered since their introduction in an effort to meet the constitutional objections indicated in the NRA decision, but they still remain just as objectionable as in their original form to the thousands of business firms that would be subjected to the orders of the Department of Agriculture."

should also protect themselves by filing a protest in each case where tax payment is made, and also accompanying payment by claim for refund, even though it may never be made.

Such packers should consult competent attorneys before any further tax payments are made regarding court action which may preserve their rights and safeguard their capital.

Injunctions Are Granted

Of the latest group of packers to file suit against the government the Alabama Packing Co., Danahy Packing Co., Rochester Packing Co., Louis Burk, Inc., Peters Packing Co., Scala Packing Co., Home Packing Co., Sandusky Packing Co. and Albany Packing Co. have already been granted temporary injunctions to restrain further action of internal revenue officials in collecting taxes.

Federal judge W. I. Grubb, who recently held that part of the New Deal TVA legislation was unconstitutional, granted the injunction to the Alabama Packing Co. restraining the government from collecting the tax or interfering with the company's business. Final hearing on the company's petition has been scheduled for July 20.

Hearings will probably be held in suits of the Danahy Packing Co. and Rochester Packing Co. on or before July 8. The case of the Peters Packing Co. has been scheduled for July 11.

Adolf Gobel, Inc., of New York, has obtained an order directing collector of internal revenue to show cause on July 1 why he should not be prevented from taking further steps to collect tax from the company.

Suits of John J. Felin & Co., F. G. Vogt & Sons, Inc., Jacob Ulmer Packing Co., Weiland Packing Co., Chester Packing and Provision Co. and A. C. Roberts, Pennsylvania packers, which were to have been heard on June 21, have been postponed until July 9, 10 and 11 by joint request of government counsel and attorneys for the companies. Meanwhile, the internal revenue collector has been restrained from further tax collection. A similar injunction has been obtained by the Kohrs Packing Co., Davenport, Ia., returnable July 20.

Cotton, Wheat and Tobacco Suits

The series of packer suits is one manifestation of the revolt against processing taxes which is springing up in many industries subject to the levies. A suit against the tax on cotton was brought this week by the Amoskeag

(Continued on page 35.)

FLOORS

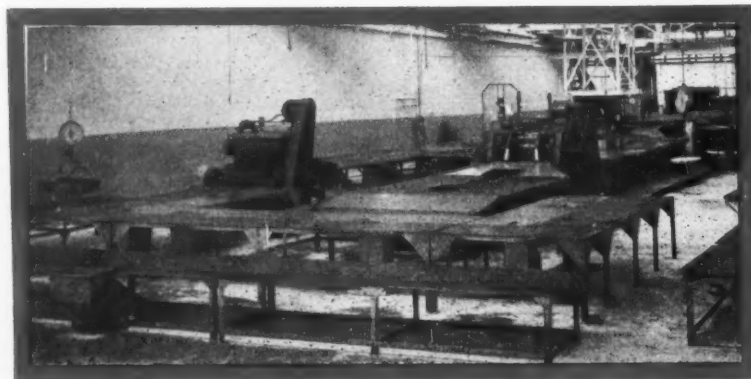
in the Meat Plant

Advantages and Disadvantages of Different Materials Under Various Processing and Service Conditions



A GOOD FLOOR IN SOME LOCATIONS.

Where no heavy loads are rolled over the floor asphalt possesses definite advantages, among which are ease of repairing and water tightness. Newer asphalt floors are often laid with asphalt brick or planks formed at the factory and installed in hot asphalt or asphalt emulsion. A common application for asphalt floors is in chill rooms, ramps, elevators, etc.



SATISFACTORY WHERE THERE IS NO HEAVY TRUCKING.

Concrete provides a satisfactory floor where heavy loads on iron wheels are not customarily trucked. Where trucking is heavy chuck holes will develop which are difficult to repair satisfactorily. Where trucks can be confined to definite routes iron wearing plates can be used to prevent concrete floor damage.

FLOORS in meat packing plants have been given much thought because of severe conditions to which they are subjected and exacting requirements demanded of them.

Poor floors are a continual expense, and add materially to plant maintenance costs. In some cases they may become so bad that water or pickle may leak through to product on lower floor.

Such a condition, if not remedied, may result in spoiled product, or even a tie-up in processing operations.

A trucking aisle that is chunky or full of holes makes trucking operations difficult, with the result that lighter loads will be handled and trucking expenses increased. Cleanup is more difficult and more costly where floors are in bad order.

Build Right and Save Cost

Another expense due to poor floors, occasionally overlooked, is the cost from a casualty standpoint. A worker may slip on a wet floor or stumble in a hole, and become incapacitated. A truck pushed into a hole may swerve and strike a bystander or even injure the trucker. Dirty floors may be the cause of a sprained back, or even a hernia case.

The best way to keep down floor expense is to build them right at the start.

This is a good rule, but the right way is not always apparent. Also the way that may be right in one location and for a particular service might be a very poor method to adopt somewhere else.

Many meat plants in operation today were built when mill construction was the popular design. This meant timber posts and girders, with heavy wood joists and plank floors. In many cases buildings were thrown together without proper design and balance.

Look Beneath the Floors

The result is that there are floors adequate for a 200-lb. load supported by girders which would be overloaded with a 100-lb. loading. In other cases posts may be undersize or corbels poorly constructed or designed. In any case it is folly to attempt repairs of any magnitude without first making certain that the foundation and supports are adequate and firm.

If a hazardous or weak condition is found to exist, corrective measures should be taken before money is spent in repairing the whole floor system. If this is not done, money spent will be thrown away, as the work will have

to be repeated long before renewal should be necessary.

Generally speaking, the wood floor is not looked upon with favor as a wearing surface in the meat plant. There are exceptions, such as in offices and dry storerooms for light materials. Even in such places linoleum or similar covering is more sanitary.

Wooden Floor Disadvantages

The wood block floor, when provided with a solid sub-base and where moisture conditions are not severe, has a long wearing surface and is a quiet paving. It stands up unusually well under heavy trucking. Such a floor, however, if subjected to continual wetting, will warp and is hard to hold in place. Such a floor is objectionable in some locations, due to odor of the oil treatment which might be imparted to food products.

In some older buildings wooden floors have been repaired by the simple process of nailing a new floor on top of the old one, with or without a waterproofing between. Sooner or later water gets between the two layers and a very unsanitary condition exists.

In one instance six layers of floors were found, and on top a brick floor laid in cement mortar. Such repair work should not be tolerated. A much better job would result if the entire floor or a section of it could be removed and replaced, preferably with a better material.

Where Concrete Is Serviceable

Concrete has been used extensively, but has been criticized for failures due more to poor application than to poor characteristics.

Concrete should not be used where heavy trucking with steel or iron wheels is to be encountered. Chuck holes will



NOT SO GOOD.

Wood floors are rapidly passing out of the meat plant picture, except in offices, dry storage rooms, etc., although where moisture conditions are not severe they have a long wearing surface.

this purpose is "split" brick about 1½ in. thick and about 4 by 8 in. in the other dimensions. The bottom may be either kerfed or smooth.

One should not hesitate to spend \$10 or \$15 per thousand extra, if need be, to obtain the best available brick, because once installed it will either make or break the job. The neat appearance and easy cleaning of a brick floor are qualities which recommended it to meat packers.

Asphalt Floors in Meat Plant

Some packers have been using a new type asphalt flooring which the manufacturers claim is standing up unusually well. Older types of asphalt mastic floor are still used quite extensively where there is little or no heavy trucking, where watertightness is an important consideration. These floors are installed 1½ in. or thicker over a membrane, and consist of a mixture of asphalt and gravel aggregate installed hot. Ordinary asphalt is somewhat slippery when wet and for this reason sometimes is not used where such a floor would be suitable otherwise.

A common application of asphalt floor is in chill rooms. The newer asphalt floors consist of asphalt plank or brick which are formed at the factory and installed in hot asphalt, in asphalt emulsion or nailed to the subfloor. They have been used on loading docks and ramps, in elevators and in chill rooms.

It should be remembered, however, that animal oils and fats tend to disintegrate asphalts, so applications should be avoided where there are excessive fats and oils as in killing, cutting and rendering departments, etc.

Rubber-Tired Truck Wheels

A few of the more foresighted packers now forestall excessive floor repairs by equipping plant trucks with rubber tires. There is an easy rolling rubber tire on the market which not only absorbs much of the shock which would otherwise be transmitted to floor, but which also, when installed with roller-bearing wheels, makes trucking a much easier task. The growing use of lift truck for moving product also complicates the floor upkeep problem. Here again easy rolling trucks with rubber-tired wheels may be used.

In some instances loads which with old equipment required two truckers are now moved by one man. Where tractor trains have been equipped with rubber tires, longer trains can be pulled with less power. As mentioned, floor wear is reduced to a minimum. These tires are showing several years satisfactory service without replacement, and may prove to be the best solution of all to that perplexing problem of floor upkeep.

wear into a concrete floor under such service, and repairs are not always satisfactory.

Where foot traffic, light infrequent trucking or trucking on rubber or wood wheels is the order, concrete properly proportioned and installed should serve the purpose. In some instances a metal armor imbedded in the concrete is said to give satisfactory reinforcement for severe service. In some places carborundum or granite aggregate has been used in the finish coat. In still other places a commercial hardener will improve the surface.

For general packing plant service subjected to both excessive moisture conditions and heavy trucking, the brick wearing surface seems to be quite uniformly adopted. Such a floor is relatively expensive, but if laid with hard brick, free of warped and imperfect bricks, true to line and with very narrow joints, it will last years with little upkeep. Necessary repairs may be made quite easily and very satisfactorily.

Hints on Installing Brick Floors

Such a floor should have a solid base and often is laid over a concrete slab, although a wood base—if properly designed and substantial—will serve nearly as well.

A waterproof membrane of several ply is often laid over the subfloor, especially if it be of wood, and the brick is then set in a rich cement mortar bed mixed quite dry. Joints are usually grouted with a cement and water paste after a section of brickwork is laid.

Adequate drainage facilities include sufficient pitch to the drains, proper arrangement of drains, and the use of floor drains approved by the B. A. I. and local ordinances. Such drains should have provisions for calking, to provide a watertight joint, and should also have a ridge to provide anchorage in the cement base. Good practice calls for a cant strip of brick around the wall line, and columns to facilitate cleaning.

An important consideration bearing upon the success of a brick floor is the selection of the brick. Most brick for

LONG LASTING AND EASY TO REPAIR

Brick floor satisfaction depends largely on two factors—manner in which floor is laid and quality of brick. "Split" brick, ½ in. thick, usually is used in the meat plant



Market for Meat in the Home Totals 7 Billions a Year

BELIEVING the biggest market for food to be in the home, and stating that the American housewife's food-buying power reaches the tremendous aggregate of 7 billions of dollars annually, R. C. Pollock, general manager of the National Live Stock and Meat Board, insists that in any program of meat promotion the housewife should be given first consideration.

Mr. Pollock made this statement to the directors of the board at its annual meeting in Chicago, on June 20.

"The past year has furnished abundant proof that definite results are accruing from the nationwide program initiated and supported by livestock producers, livestock commission men, packers and retailers, working through their own organizations in behalf of the industry's product—meat," said Mr. Pollock. "Through a wide variety of channels the board is reaching the ultimate consumer with a better knowledge of meat.

Keen Interest in Meat

"On every hand we find a keen interest in the subject of meat. Calls on the board for information concerning the health value of meat, meat research, merchandising of meat, selection and preparation of meat, place of meat in the diet and many other phases of the subject have constantly increased.

"Requests for meat facts and various types of service come from a wide range of individuals and organizations — housewives, retailers, educational institutions, welfare organizations, doctors, dentists, dietitians, editors, hotel and restaurant men and many other agencies in every part of the country. Increasing calls for service indicate the board is nationally recognized as an authority in the field."

Interest of the women of the country in meat was emphasized in the report of the school of meat cookery program. A total of 634,000 homemakers attended these schools in 83 cities of 25 states during the year.

Average attendance was 1,000 greater than at schools of the previous year. Forty-four cuts of beef, pork and lamb and 14 dishes using lard are prepared at every school. Future home-makers are reached through 14,000 teachers who keep in touch with board activities.

Record Interest of Dealers

The report brought out a new record in the meat merchandising phase of the board's activities, designed to increase meat sales. Lecture-demonstrations introducing new cuts of meat, new sales methods and presenting latest information on meat cookery and food

value of meat were conducted in 176 cities of 33 states and the District of Columbia. Attendance at these meetings was 53 per cent greater than the previous year.

Beef, pork and lamb demonstrations were attended by representatives of 26,000 meat markets. One hundred ninety-six meetings were held for homemakers with an average attendance of 1,500 women at each meeting. Demonstrations were held before 241 student assemblies with attendance ranging from 500 to 2,500. Business and professional leaders were told the meat story at demonstrations conducted before service clubs.

Combat Meat's Attackers

"Equipped with the facts showing meat's high ranking as a food, the board is at all times ready to combat anti-meat propaganda," said Mr. Pollock. "At various times during the past year it has challenged disparaging statements made against meat and put a stop to such practices. These attacks show the necessity of being constantly on guard."

Calling attention to other phases in the year's activities, Mr. Pollock stated that interest in meat was being aroused through educational meat exhibits at leading fairs; by radio talks; by activities among 4-H club members and distribution of the board's recipe book.

"One cannot review the year's work in the field of meat promotion without acknowledging the splendid cooperation rendered by all branches of the live-



LEADER IN MEAT EDUCATION.
R. C. Pollock, general manager, National Livestock and Meat Board, reports on progress made in meat education.



HEADS CAMPAIGN FOR MEAT.

Thos. E. Wilson, chairman, National Live Stock and Meat Board, has long been a foremost missionary in the meat cause.

stock and meat industry," said Mr. Pollock. "They have been squarely behind the program."

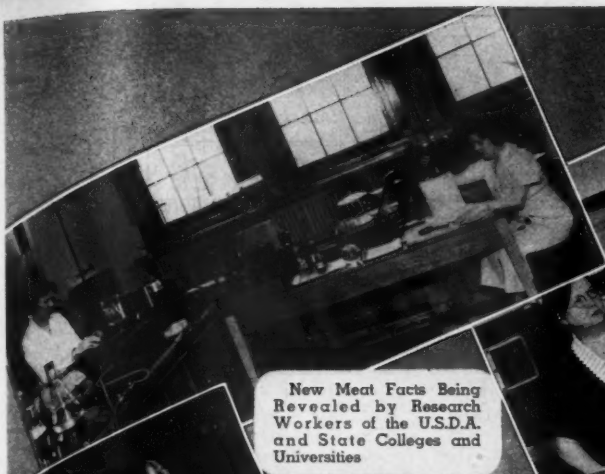
BOARD ELECTS OFFICERS

Thomas E. Wilson, chairman of the board, Wilson and Co., Chicago, was elected chairman of the National Live Stock and Meat Board at the closing session of its annual meeting in Chicago. Mr. Wilson, former vice-chairman of the Board, has held the post since the death of Charles D. Carey, Cheyenne, Wyo., several months ago. He has been actively interested in the work of the Board ever since it was organized, serving continuously as a director representing the Institute of American Meat Packers.

D. M. Hildebrand, Seward, Neb., representing the United States Live Stock Association, was chosen vice-chairman. Everett C. Brown, representing the National Live Stock Exchange, was re-elected treasurer. R. C. Pollock was renamed as secretary and general manager.

Reports from various departments were presented showing progress made during the year in the field of home economics, merchandising, nutrition, advertising, research and publicity. The Board voted to continue the work along the various lines, expanding the program wherever possible.

Outside speakers on the program were Professor David L. Mackintosh of the animal husbandry department of Kansas State College and C. V. Whalin of the Bureau of Agricultural Economics, U. S. Department of Agriculture.



New Meat Facts Being Revealed by Research Workers of the U.S.D.A. and State Colleges and Universities



Miss Isabel Bevier, Pioneer in Experimental Meat Cookery, Discusses Current Meat Studies with Dr. J. R. Mohler, Dr. Louise Stanley, and Miss Lucy Alexander of the U.S.D.A.



Meat Cookery Simplified by Use of Meat Thermometer

Here and There in the PROGRAM FOR MEAT



12,269 High-School Girls Representing Every State Compete in Annual Meat Story Contest



Weight Reduction With Safety and Comfort Requires Lean Meat 2 to 3 Times a Day

Practical Points for the Trade



Clothing Beef

Clothing beef immediately after carcasses are washed on the killing floor materially improves appearance, and as cost of this operation is small, and is more than made up when such carcasses are sold, the practice has become general in plants where good quality animals are slaughtered.

A Southern packer asks how the clothing operation is carried out. He says:

Editor THE NATIONAL PROVISIONER:

Would you be kind enough to advise us just how to clothe dressed beef. The question is: Should hot water be used for washing and clothing, or should cattle be washed with hot water, a cold cloth applied and finally sprayed with hot water?

A cloth 40 in. wide and weighing 1 lb. to each 2.85 yards of material is used by most packers for clothing beef. The purpose of the operation is to smooth the surface of the carcass and to bleach the fell and give it a bright attractive color.

The operation is as follows: The cloth is dipped in very hot water, wrung out and applied to the carcass from the shank to the chuck. It is wrapped tightly around the round and pinned on the inside. It is then drawn down tightly and around the loin and rib, and pinned at frequent intervals to hold the cloth tightly to the flesh.

In some plants the chuck is covered as completely as is the rest of the carcass. In others the cloth is wrapped around the entire carcass, being fastened only at the round and neck.

Only small galvanized iron, aluminum or stainless steel skewers should be used for pinning the cloth to the carcass. Skewers of ordinary metal would cause discoloration of the meat.

When beef is chilled in the ordinary manner evaporation of moisture on the carcass gives the fat covering a more or less rough or wrinkled appearance. By use of the hot cloth the fat is smoothed evenly. Also when the clothed carcass is chilled the fat assumes a whiter appearance than fat which is chilled unclothed.

The cloth is applied immediately after the carcass has been washed on the killing floor and just before going to the cooler. The cloth is removed the next morning. It sticks rather closely to the fat and must be taken off carefully to avoid tearing the fell.

Cloths are washed thoroughly and scalded after each use. With proper care a cloth may be used several times. If the cloths are kept clean there will be no bad effects apparent on the carcass, which chills as quickly when clothed as when bare.

As this method is strictly a fat treat-

ment, it gives best results on smooth well-covered beef. There seems to be little advantage to be gained by applying a cloth to thin carcasses. The smoother and fatter a carcass is, the better the results of clothing will be.

WATCH YOUR GREASE TANK

Does your grease tank get items from your offal floor that should go to the lard tank? Give your foreman a copy of "PORK PACKING," The National Provisioner's latest book.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 10-cent stamp:

THE NATIONAL PROVISIONER:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

(Enclosed find 10c in stamps.)

Lamb Tongues in Jars

An Eastern packer wishes to make lamb tongues in glass. He writes:

Editor THE NATIONAL PROVISIONER:

We are interested in putting up some pickled lamb tongues. How are they prepared?

The first step in preparing lamb tongues is to scald and skin them before the animal heat has left the meat. They are then chilled thoroughly by spreading them on racks in the cooler.

After chilling they are cured in a sweet pickle of about 60 to 65 degs. strength. They should be overhauled, or barrel or tierce rolled, in about 5 days, and are ready for cooking in 15 to 20 days.

Lamb tongues are cooked at a boiling temperature for 1½ to 2 hours, after which they are again chilled, then put in white vinegar for about 10 days, when they will be ready for repacking with the desired quantity of spices, such as small red pepper pods, coriander seeds, allspice and bay leaves. Sliced lemon may also be added.

Some packers cook lamb tongues for 3 to 4 hours at a temperature of 170 to 180 degs. Fahr. After cooking they are removed from the kettle and thoroughly immersed in cold water until thoroughly chilled. They are then packed in 45 grain vinegar and held there for about 3 weeks. After this they are packed in gallon jars or such other containers as the producer may wish.

Chopping Wiener Meats

Chopping is an important operation in producing tender frankfurters with a good texture. There are differing opinions about some of the methods used. An Eastern sausage manufacturer writes:

Editor THE NATIONAL PROVISIONER:

Which is the best method to follow in making frankfurters: To chop the beef and pork before or after mixing? We should also like to know if it is better to grind pork through 3/8-in. or 3/16-in. plate.

Weiners are always chopped in a silent cutter. Beef is always chopped first, as it takes longer to cut fine. If beef and pork were mixed first and then chopped together, the pork would get too fine and smear. The whole operation is finished in the silent cutter and does not have to be mixed again, although some think it is a good practice.

If the pork is lean, it is better to grind it through the 3/16- or 3/8-in. plate. If the trimmings or jowls are fat the 3/8-in. plate would be better, although fat pork jowls are ground through the 3/8-in. plate without bad effects.

Accident Prevention

Points for Plant Executives to Keep in Mind in Maintaining a Clean Accident Record

PACKERS' SAFETY RECORD

Accident rates in the meat packing industry rose sharply in 1934, according to a study which has just been completed by the National Safety Council.

The accident frequency rate, based on the number of disabling injuries per million man-hours of exposure, was 25 per cent higher than in 1933. The severity rate, determined by the number of disabling injuries per 1,000 man-hours of work, was 24 per cent greater than in the previous year.

These rates may be compared with increases of only 5 per cent for all industries in the council's list of 30.

Meat packing plants averaged 38.62 in frequency, in comparison with 15.29 for all industries, and 1.46 in severity, as against 1.70. These averages are based on 1934 reports from 76 plants, whose employees worked 168,108,000 man-hours.

Meat Industry Ranks Low

In the council's list of 30 major industries, the meat packing industry ranks twenty-eighth in frequency and is tied with the non-ferrous metals industry for fiftieth place in severity.

Since 1928, the frequency of disabling injuries has decreased 47 per cent in comparison with a reduction of 44 per cent for all industries; but in severity, the decrease is 45 per cent, as compared with only 24 per cent for all industries.

As in previous years, frequency rates during 1934 were lowest in the largest plants and highest in the smallest plants, but severity rates were lowest in the smallest plants and increased with the size of the organizations. Both injury rates rose over 1933 in plants of all sizes, with the exception of the marked reduction in severity in small plants, which was due to the absence of fatalities in 1934, whereas the 1933 rate was burdened by a death.

Further comparisons are given in this table:

	1933-1934 Percentage change in frequency.	1933-1934 Percentage change in severity.
Size group.		
Large	29 inc.	24 inc.
Middle-sized	11 inc.	37 inc.
Small	30 inc.	49 dec.

Three companies were cited by the council for outstanding 1934 safety records. Among the large units Jacob E. Decker & Sons, Mason City, Ia., had the lowest 1934 frequency rate—8.55 per million man-hours of exposure and

also the lowest 1934 severity rate—0.24.

Two Swift and Company plants had the best records for middle-sized and small units. The Denver, Colo., plant had the lowest 1934 frequency rate of 0.82 for middle-sized plants and also the lowest severity rate of 0.02 for the same group. This plant has made the largest improvement in frequency since 1932 and also the largest improvement in severity.

The Harrison, N. J., plant of Swift & Company had the lowest 1934 frequency rate among small units with a record of 11.21.

SAFETY OBSERVERS

Meat packers working to reduce lost time accidents in their plants may find in the following new plan a suggestion worth trying out in some department of their business.

In a manufacturing plant each foreman appoints two of his workers to serve as safety observers. After the first two men have served for two or three weeks, the foreman selects two other men for this service, and in this way he gradually educates and secures the active cooperation of all of his workers.

When approaching his men and asking them to serve, he makes it very clear that he does not want them to serve as spies; they are simply to aid the foreman and other workers to avoid injury. If at any time a safety observer sees a condition that is unsafe, he calls it to the attention of his foreman. On the other hand, if at any time he sees a fellow worker doing his job in a wrong or unsafe manner, he is expected to advise him how the job should be done safely.



What's Wrong Here?

He'd better keep the guard over those knives or someone may get cut.

A MEAT PLANT RISK.

Disregard of safety devices by workmen contributed to the increase in meat industry accidents last year. The cutter is designed to cut meat—not cut workmen.

Rust and Corrosion

Everyday Problems of Meat Plant Equipment and Maintenance and How to Solve Them

PRESERVING PIPE LINES

By HENRY TRAPHAGEN.

PIPE deserves more care than it usually gets. Pipe lines are constantly threatened by corrosive influences within and without. The cost of pipe is a comparatively small item. It is the mounting cost of expensive labor, and extensive damage to the premises following leaks, that should make the packer pause and think about proper protection of his pipe lines.

Every pipe, whether or not it is covered, should be carefully painted. Preparation of pipe surface is the most important step in the whole job of paint protection.

Suppose we start with a newly installed pipe line that has been thoroughly tested and found to be tight. The first step is to get rid of all oil and grease on the surface. All pipe carries some grease, and the necessary cutting oil used in threading does not help matters. The oily hands of the pipe fitter invariably smear the surface. Paint will not stick to grease, hence the entire line should be cleaned thoroughly with clean naphtha to remove all oil and grease.

Next there is the problem of threaded joints. Threads are excellent hiding places for moisture and other corroding substances. Every threaded joint should be sealed carefully with several thin coats of good shellac.

Moisture must then be eliminated, especially on cold water lines that sweat. The line should be drained and the entire surface dried preferably by heat. A blow torch will do the trick.

Then if a priming coat of good inhibitive paint is applied carefully to the clean dry surface and allowed to dry hard before the second coat goes on, the foundation will have been laid for a long useful life—at least as far as external corrosion is concerned.

Nothing has been said here about old, rusted thin pipe lines. Paint applied here is time and materials wasted. The paint will not stick, and the pipe cannot be cleaned by any method short of sand blasting. Since this means tearing down the line, it is far cheaper to let the old pipe go and replace it with new material.

EDITOR'S NOTE.—This is the fifth of a series of articles on ways and means to reduce the loss caused by rust and corrosion in the meat plant. Watch for the next suggestion.

Watch the Classified Advertisements page for bargains in equipment.

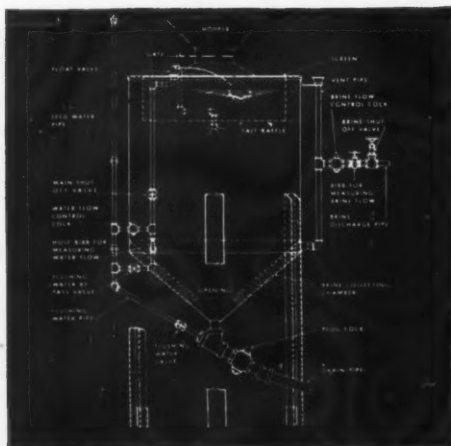
Liquid Salt

An interesting thing about salt is its repeated transformation from solid to liquid and back again. Evaporated salt is produced from brine made by pumping water down wells drilled into rock salt deposits. Rock salt itself, mined as a solid, was evaporated from brine by nature, millions of years ago.

International devotes its vast facilities to producing solid salt. Since this must be reconverted into brine for many industrial uses, International has developed an improved brine making process. This is the Lixate Process for Making Brine from rock salt. It automatically dissolves the salt, and filters the brine so that it is crystal clear as well as pure.

Lixate Brine is widely used in the food industries—for preserving meats, packing olives, for the "float" method of grading legumes; and anywhere that pure, clear brine is needed. One extensive use of Lixate Brine is for the regeneration of Zeolite water softeners.

This is one of many outstanding contributions made to industry by the International Salt Research Laboratory. You are invited to submit any question about your own use of salt, freely and without obligation.



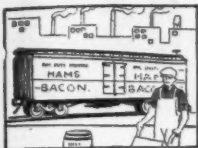
Crystal Clear Brine as indicated in illustration at right is economically produced from rock salt by the Lixate Process. Above—Diagram of Lixate Process Dissolver, described in detail in a new book that points out economies possible in brine production. Write for the Lixate Process book.



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REFRIGERATION

and Frozen Foods



Rating Refrigeration

Proposed New Rules for Rating Refrigeration Machines

REPORT of the Committee on Standards of Measurement of the American Society of Refrigerating Engineers, proposing a new method of rating industrial refrigerating machines from the long-established ton rating, was read by A. B. Stickney, Armour and Company, at the final technical session of the spring meeting of the organization, held in Detroit, Mich., recently.

Proposals of the committee on ratings are as follows:

A ton of refrigeration is removal of heat at a rate of 12,000 mean B.t.u. per hour.

A recognized alternative method of expressing rate of removal of heat is in (—) B.t.u./hr.

A ton of refrigeration is the quantity of heat removed when a rate of 1 ton is operative for 1 day, or —288,000 B.t.u. This is approximately equivalent to the latent heat of fusion of 1 ton (2,000 lbs.) of ice.

A recognized alternative method of expressing quantity of heat removal is (—) B.t.u.

Relationship of these units to other units of measurement of refrigeration are as follows:

1 ton = —200 B.t.u./min.
 = —12,000 B.t.u./hr.
 = —288,000 B.t.u./day
 = 1 ton ice melting effect per day
 = —12 Mch. (as defined by the A.S.H.V.E.)
 = .900372 British commercial tons
 = —3023.9 Kg. cal./hr.
 = 3023.9 (French) Frigorics/hr.
 = 1 standard commercial ton (obsolete)

—1 B.t.u./hr. = .000083333 tons
 = —.2520 Kg. cal./hr.
 = .2520 (French) Frigorics/hr.
 = .1667 lb. ice-melting effect per day

1 ton-day = —288,000 B.t.u.
 = 1 ton ice-melting effect
 = .831 British theoretical units of refrigeration
 = —72,575 Kg. cal.
 = —72,575 (French) Frigorics
 —1 B.t.u. = .00003470 ton-days
 = .006940 lb. ice-melting effect
 = —.2520 Kg. cal.
 = .2520 (French) Frigorics

The range in which an industrial refrigerating system or machine is operating is defined by the statement of two factors:

1.—The temperature level from or at which heat is absorbed, hereafter called the *lower level* (t_1).

2.—The temperature level to or at which heat is rejected, hereafter called the *higher level* (t_2).

Standard conditions exist when:

(a)—All of the heat causing the refrigerating effect is absorbed exactly at the lower level, and no more heat could be absorbed at this level by the refrigerant (in a compression system, dry saturated suction gas).

(b)—All of the heat rejected is rejected at or above the higher level, and no more heat could be rejected at this level by the refrigerant (in a compression system, saturated liquid at condenser pressure at the inlet of the expansion valve).

Unless otherwise stated, it is considered that an industrial refrigerating system or machine is rated at Standard Conditions.

The standard method of rating an industrial refrigerating system or machine consists of a statement of three rates, as follows:

(a)—The capacity of the system or machine in tons (or B.t.u./hr.) when operating over any stated range.

(b)—The rate of increase of capacity, in ton (or B.t.u./hr.) per unit change upward of the lower level, with the higher level held constant.

(c)—The rate of decrease of capacity in tons (or B.t.u./hr.) per unit change upward of the higher level, with the lower level held constant.

These three items are written in order thus: Between t_1 and t_2 , x tons; $+ y$ tons/ 1° increase of t_1 ; — z tons/ 1° increase of t_2 .

2.4 In cases where the refrigerant evaporation and condensation temperatures determine the lower and higher levels, and there is an accepted table of thermodynamic properties of the refrigerant used covering the range of use, the range may be stated by stating the suction and discharge pressures (p_1 and p_2).

Correction for conditions other than standard in general fall under two heads, namely:

(a)—Correction for variations in the refrigerating effect per unit weight of refrigerant handled which may be due to one or both of the following:

(1)—The refrigerant has absorbed heat above the lower level (in a compression system superheated suction gas) or could absorb more heat at the lower level (in a compression system, wet section gas).

(2)—The refrigerant has rejected below the higher level (in a compression system, sub-cooled liquid) or could reject more heat at the higher level

(in a compression system, liquid seal broken, uncondensed gas coming to the expansion valve).

In either case correction to standard conditions can be made by multiplying by the ratio:

Corrections from standard conditions can be made by dividing this ratio.

$$\left\{ \frac{\text{refrigerating effect per unit wt. of refrigerant with standard conditions}}{\text{refrigerating effect per unit wt. of refrigerant with actual conditions}} \right\}$$

(b)—Correction for variation in the weight of refrigerant handled per unit of time, because the refrigerant has absorbed heat above the lower level (in a compression system, superheated suction gas) or could absorb more heat at the lower level (in a compression system, wet suction gas). In either case, correction to standard conditions can be made by multiplying by the ratio:

$$\left\{ \frac{\text{weight handled per unit time with standard conditions}}{\text{weight handled per unit time with actual conditions}} \right\}$$

Corrections from standard conditions can be made by dividing by ratio.

The report probably will come up for final decision at the next meeting of the A.S.R.E. to be held this coming winter in New York City.

REFRIGERATION NOTES

Considerable interest is being shown in erection of a community cold storage warehouse at Blackshear, Ga.

National Ice and Cold Storage Co. plans to add to its facilities in Marysville, Cal.

Plans for a municipal abattoir and cold storage plant are being considered by city authorities of Savannah, Ga.

New storage and ice plant recently erected at North Vernon, Ind., is now operating.

Elliott & Co., meat packers of Duluth, Minn., plan erection of a two-story plant addition.

A slaughter house and meat coolers are being built at Ohio State Hospital, Lima, O., with FERA labor.

Construction of a cold storage plant is planned for Ellesparde, Wash.

When in need of expert packinghouse workers, watch the classified pages of THE NATIONAL PROVISIONER.

LOWER FOOD DELIVERY COSTS

WITH FIRESTONE EXTRA CONSTRUCTION FEATURES

QUESTION No. 1—"Will the non-skid tread give me the greatest traction and protection against skidding?"

ANSWER—The patented construction feature of two extra layers of Gum-Dipped cords under the tread makes possible for Firestone to use a wider, flatter tread with higher shoulders, that puts more rubber on the road. This, combined with the scientific non-skid design, gives greatest non-skid safety and traction ever known.

QUESTION No. 2—"Is the tire body protected against destructive internal heat, the chief cause of premature tire failure?"

ANSWER—Every cord in Firestone Tires is soaked and saturated in pure, liquid rubber by the patented Gum-Dipping process. This process, not used in any other tire, soaks every cotton cord and insulates every strand, preventing internal friction and heat, giving extra strength, longer life, greater dependability.

QUESTION No. 3—"Will the tread give me long wear at today's higher speeds?"

ANSWER—A new and tougher tread compound developed by Firestone gives you longer wear at lower cost per mile, even at today's higher speeds.

Call on the Firestone Service Store or Firestone Tire Dealer in your community today. Let him

tell you about the exclusive construction features of Firestone Truck and Bus Tires which will give you lower operating costs and greater safety.



OLDFIELD TYPE
Gum-Dipped
The Tire That Taught Thrift to Millions



SENTINEL TYPE
Volume Production
Tire for Light Trucks

Listen to the Voice of Firestone—featuring Margaret Speaks, soprano, and the Firestone Choral Symphony, with William Daly's Orchestra—every Monday Night over N.B.C.—WEAF Network.

HIGH SPEED TYPE *Gum-Dipped*

GREATEST TIRE EVER BUILT FOR ALL-ROUND SERVICE, UNEQUALED FOR HIGH SPEEDS and HEAVY HAULING

AUTO SUPPLIES AT BIG SAVINGS

BATTERIES · SPARK PLUGS · BRAKE LINING · FAN BELTS · DITCH LIGHTS · LOCKS



REAR VIEW MIRRORS · LAMPS · REFLECTORS · FLARES · RADIATOR HOSE

Firestone

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IMPROVED CHOPPER PLATE

K. C. Seelbach Co., Inc., New York, manufacturers of chopper plates, have taken a step in metallurgical achievement in their latest improved "Long Life" plate.

Their engineers have developed a close-grained steel which is said to be so tough and potent that it will resist wear and remain sharp under the severest conditions over a long period of time. The secret of this high resistance to wear is said to be that this plate embodies a special, uniform close grain of the precise size which multiplies the effectiveness of the steel content of the plate. These plates are claimed to be years ahead of ordinary steel plates because they practically eliminate sharpening expenses and replacement costs.

The Seelbach Company state that even though there is a constantly increasing demand for the "Long Life" plates, they will still continue to manufacture and stock all types of the standard steel plates, in both regular and super models, to meet every grinder requirement, and will make special types to order, as usual.

SERVICING THE INDUSTRY

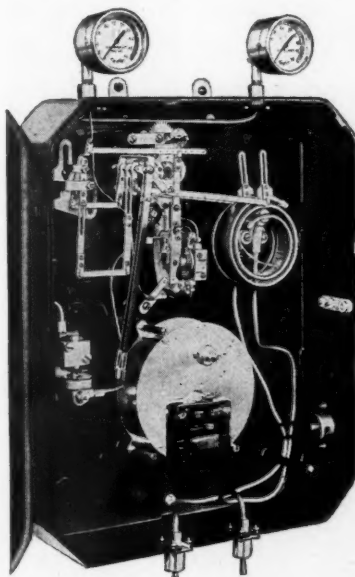
Frick Company, manufacturers of refrigerating machinery at Waynesboro, Penn., announce appointment of Henning N. Borgstedt as manager of their branch office in New York City. Mr. Borgstedt, after receiving his diploma in mechanical engineering in Sweden many years ago, came to this country, and served the De La Vergne Machine Co. in New York as draftsman, district engineer, chief draftsman, manager New England district, chief engineer, vice president of Canadian De La Vergne, Ltd., and sales manager. He is a member of both the American Society of Refrigerating Engineers and the American Society of Mechanical Engineers.

Announcement is made by the Harnischfeger Corporation, Milwaukee, of the appointment of Charles W. Daniels as general sales manager for the entire line of P&H contractors' equipment, industrial products, P&H-Hansen arc welders, hoists. Mr. Daniels was in charge of the corporation's Philadelphia office, and is succeeded there by L. M. Stout.

TEMPERATURE AND AIR CONTROL

A reset controller by which temperature, pressure, rate of flow or liquid level may be controlled in predetermined relation to like or different characteristics in the same or other operations, has been developed by the Taylor Instrument Companies. It can be used where a fixed differential must be maintained between two variables, one of which is under control.

An application of the controller is in the air-conditioning field, where it may be used to make an inverse ratio adjustment, such as controlling incoming air temperature in accordance with outside temperature changes. Reset controllers for temperature applications



A CONTROLLER THAT THINKS.

Controller may be used to decrease temperature of air going out of air conditioner as the temperature of return air increases, due to body heat or changes in outdoor conditions.

may be mercury, vapor or gas actuated. Charts are rotated by electrical or spring driven clock movements. Control is maintained by regulating flow of air pressure to diaphragm valve in the controlling medium lines in response to changes in apparatus under control. Die-cast aluminum case is supplied in two styles—for face-mounting or for flush-mounting on panel boards.

Watch "Wanted" page for bargains.

New Trade Literature

Top-Icing Refrigerator Cars. Link-Belt Co., Chicago.—A 4-page pamphlet containing information on icing and handling reefer cars. Portable and stationary ice slingers, combined crushers and slingers, suspended rail slingers, vertical ice lifts and motorized car spotters are shown and applications illustrated.

Vertical Single Air Compressors. Worthington Pump and Machinery Corp., Harrison, N. J.—Air cooled small capacity units, their construction and specifications are explained in this folder. Units built on vertical tanks with automatic stop-start and pressure regulator are pictured.

Metameter. The Bristol Co., Waterbury, Conn.—Describes the latest development in telemetering by this company. The Metameter makes it possible to control temperatures, pressures, levels and other process conditions or operations at any distant place a few feet or several thousand miles away.

Precision Pressure Regulators. O. C. Keckley Co., Chicago, Ill.—A 4-page bulletin explaining operation of regulators in reduction of steam pressure from maximum to above 10 lbs. in one step or to as low as 1 lb. Specifications of valves are given as well as information on strainers for maintaining cleanliness of steam and water lines.

Blue Book of Packaging. Gerard Co., Inc., Chicago.—A booklet showing applications of wire tying of packages—cartons, bundles, crates—even sheet steel. All tying machines use coiled wire and range in size from models which can be operated by women to a type suitable for heavy packaging and carload stowage.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:

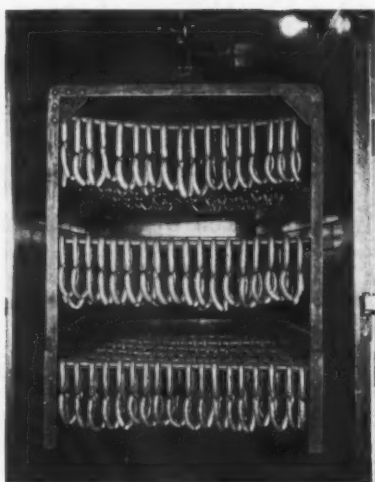
We would be glad to receive, without obligation the literature listed herewith.

Publication

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JUICY, PLUMP "FRANKS" Mean ADDED Profits

Of course you are interested in better quality and greater gains. When you use Hallmark KreemKo Sausage Flour you obtain these advantages, plus:

1. Juicier, plumper frankfurters.
2. Finer flavor, texture and appearance.
3. More nutritious loaves and sausages.
4. Less danger of souring in hot weather.
5. Lower cost—greater yield. (Juices absorbed and held). Ask us for proof.

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SALES OFFICES
IN ALL
PRINCIPAL
CITIES



JOURDAN PROCESS COOKER

Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

CUTS COOKING COST

- 4.** Every one of the seven sources of savings listed at the right contribute to sausage profits—and shrink savings alone will more than pay the cost of the JOURDAN Process Cooker!

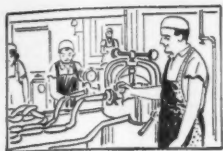
And savings are only *part* of the story! You get better sausage, with finer appearance and superior flavor, because the JOURDAN Process Cooker operates on a patented principle. It is guaranteed to cook sausage *better*, at lower cost, than any other method.

You get *added* profits on every batch of sausage. A new illustrated folder, giving complete information, explains how this is possible. *Write for your copy today!*

7 SOURCES OF SAVINGS!

- 1.**
Cooks complete batch of sausage at one time.
- 2.**
Costs much less and requires less time to operate.
- 3.**
Produces superior product at all times.
- 4.**
Large savings in shrink.
- 5.**
No tangled, burst or broken sausage.
- 6.**
Applies color at same time sausage is cooked.
- 7.**
Models for every space requirement.

JOURDAN PROCESS COOKER CO. 814-32 W. 20th St., Chicago, Ill.



*A Page
for the*

SAUSAGE *Manufacturer*



One Cause of Needless Sausage Losses

BETTER cooperation and a more open and friendly attitude among sausage manufacturers of a community would be helpful in maintaining better merchandising conditions and preventing much needless trouble and loss.

How suspicion, misunderstanding and a secretive and over-optimistic attitude can cause loss and expense was brought prominently to the attention of a representative of THE NATIONAL PROVISIONER recently, when he set out to find reasons for a bad sausage price situation in a community where prices had been well-maintained formerly.

Sausage manufacturers placed the blame for this situation on one of the smaller manufacturers. Had he not started price cutting—it was said almost universally—the other sausage manufacturers probably would have maintained their prices, and a condition would not have developed in which practically every plant was losing money.

This information was correct as far as it went. The particular small sausage manufacturer did start the price war; but back of his action were factors the other sausage manufacturers of the city had not recognized, and for which at least some of them were responsible.

Did Not "Come Clean"

The immediate cause of the trouble had been losing business for some time prior to his inauguration of price-cutting tactics. The loss was not particularly great, but it was steady. As his profits under the best of circumstances were none too large, the loss worried him.

To make the situation worse, competitors with whom he talked invariably reported business good, while as a matter of fact their volume also was declining. In only a few instances could he get other sausage manufacturers to admit their volume was less, and these reported volume loss as inconsequential.

Naturally the small manufacturer was concerned. He knew he was losing business, while as far as he could determine, his competitors were going along in fine shape. The indications were his competitors were taking business away from him.

At his wits' end how to regain volume by ethical methods, he finally resorted to lower prices, and thus started the price war into which practically all of the sausage manufacturers were drawn. Losses to date have been heavy, and

will continue large until these sausage manufacturers get together, thrash out their problems and come out of the hysteria that has gripped all of them.

Such Losses Unnecessary

The unfortunate aspect of this situation is that the losses everyone has taken need never have occurred. Had the immediate cause of the trouble known that the volume of other manufacturers was also dropping off—in some cases faster than his own—he would have maintained his prices, and would have done the best he could under the circumstances to keep his head above water. He tried to get the facts, but was unsuccessful, because of the reluctance of his competitors to admit anything.

SAUSAGE RULE CHANGES

B. A. I. rules governing proper marking of sausage and related meat products, use of sausage materials, added ingredients and the proper packaging of sausage products are redefined and restated in amendments to the regulations, effective May 8. In general the changes provide:

When dried or dried skim milk are added to sausage the product must be marked with the specific name of the added ingredient, such as "dried skim milk added," just as is done in the case of added cereal.

When dried or dried skim milk are

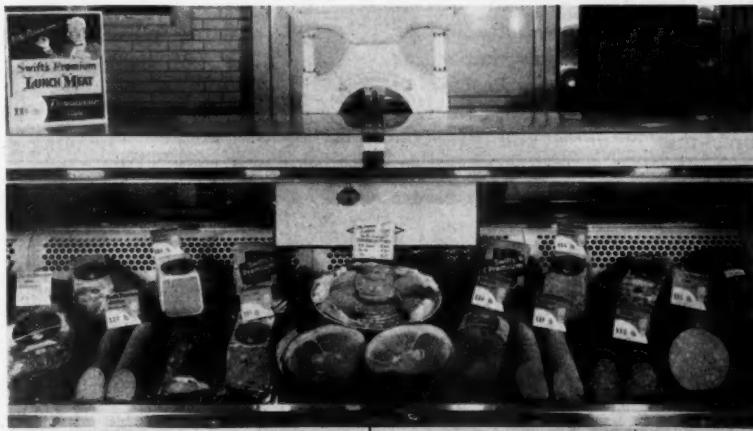
added to sausage the container label must be marked with the specific name of the added ingredient, such as "dried milk added," just as is done in the case of added cereal.

A redefinition of sausage as a preparation of meat or meat and meat by-products seasoned with condimental proportions of condimental substances. Sausage may contain, however, when appropriately marked and labelled, not more than 3.5 per cent individually or collectively, of cereal, vegetable starch, starchy vegetable flour, dried milk or dried skim milk.

That products in casings which are not sausage, but which consist of meats, condiments and curing materials, without any other added substances, need not be marked with "imitation" nor with the true name of the product. Other products in casings, such as chile con carne and luncheon loaves, need not bear the word "imitation," but only the true name of the product. All markings may be omitted when articles are placed in sealed cans processed in the official establishment.

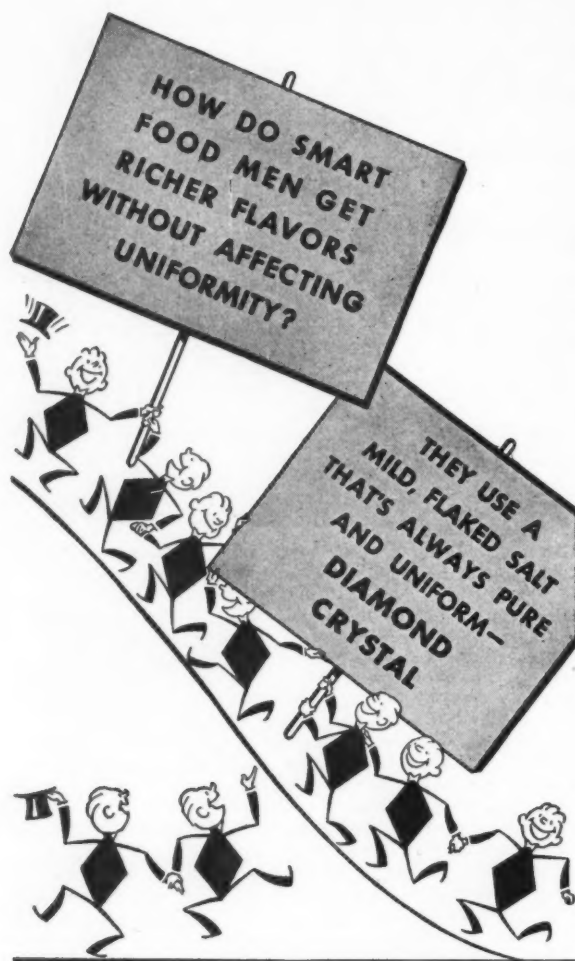
The foregoing regulation also applies to labels on containers for products in casings which are not sausage.

Unsmoked sausage is removed from the class to which not more than 3 per cent of water or ice may be added during chopping. Formerly, not more than 3 per cent of water or ice could be added during chopping to sausage not cooked or smoked. Cooked sausages, such as frankfurt style or bologna style, may contain not more than 10 per cent of added water or moisture.



MEAT DISPLAY FEATURES SWIFT JUBILEE WEEK.

Celebrating the 50th anniversary of Swift & Company the branch house and car route sales departments put on a campaign in which Swift's line of Premium delicatessen meats and sausage were featured.



ONE of the most important qualities of Diamond Crystal Salt, successful food men everywhere tell us, is its unequalled mildness. They find it allows far greater incorporation than ordinary salt, with no danger of developing over-saltiness. You can use more.

That's how they get better flavor and still maintain uniformity in their finished products. They know it's the exclusive Alberger Process of making Diamond Crystal Salt that insures this mildness and keeps it pure and uniform always. Have you tried Diamond Crystal in your plant? Why not order this superior salt today? Diamond Crystal Salt Co., (Inc.), 250 Park Ave., New York, N. Y.



*Diamond Crystal
Salt*

UNIFORM IN COLOR . . . PURITY . . . DRYNESS . . . SOLUBILITY
SCREEN ANALYSIS . . . CHEMICAL ANALYSIS . . . CHARACTER OF FLAKE

It's time for RED HOTS



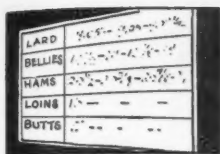
Red Hot time is here again and Red Hots take their place on the daily menu of millions—schoolboys, tourists, joyriders, picnickers, young and old.

Legg's OLD PLANTATION Seasonings give a delicious flavor and sales appeal to any of the following:

Frankfurters	Red Hots
Coney Islands	Vienna Sausage
Veal Franks	Chile Franks
Oil & Canning Viennas	Half Smokes
German Style Franks	Weinerwurst

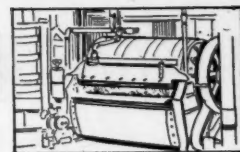
Leading packers throughout the country are using Legg's OLD PLANTATION Frankfurter and Weinerwurst Seasonings to build a growing volume of sales . . . with delicious flavor, uniformity, economy, sales appearance and increased profits. Test samples on request.

A.C. LEGG PACKING CO., INC.
BIRMINGHAM, ALABAMA, U.S.A.
"WORLD'S LARGEST BLENDERS OF SAUSAGE"  "SEASONINGS"



Provisions and Lard

Weekly Market Review



Trade Fairly Active—Market Irregular — Undertone Steady — Hog Run Fair—Hogs Lower—Lard Demand Satisfactory — Meat Trade Quiet—Washington Uncertainties Factor.

Market for hog products backed and filled the past week, and showed little change, excepting October lard, which established a new season's low. Operations were mixed and sentiment divided between lower hog prices, and unfavorable weather for new corn crop. Liquidation in July delivery was quite apparent, but a good part of the July commission house selling was replaced with purchases of later months.

Packinghouse interests took July and sold later deliveries, presumably transferring hedges. There appeared to be some fresh hedge selling on the later deliveries, presumably brought about by moderate demand for meats. Lard demand appeared satisfactory. There were no particular indications of any building up of lard supplies.

Hog Run Little Heavier

Hog run averaged a little better than of late, but was light. Receipts at western packing points last week totaled 220,400 head, against 212,900 head the previous week and 358,400 the same week last year.

Average price of hogs at Chicago at outset of week was 9.10c, against 9.35c the previous week, 4.70c a year ago, 4.75c two years ago and 4.30c three years ago. Top, price on hogs at Chicago eased to 9.45c but steadied to 9.50c, compared with 9.70c the previous week.

While hog run has been somewhat better, it was not burdensome, nor was there any indication of any material enlargement in hog arrivals in the immediate future.

Commission house sentiment continued friendly to the lard market, although irregularity pending July evening up was anticipated. Heaviness in cottonseed oil at times accounted for part of the pressure on lard.

Average weight of hogs received at Chicago last week was 252 lbs. against 255 lbs. the previous week, 239 lbs. a year ago and 253 lbs. two years ago.

Production of lard during April was 57,704,000 lbs., against 113,056,000 lbs. in April, 1934, and a five-year April average of 126,774,000 lbs.

April federal hog slaughter was 2,177,436 head, against 3,411,393 head in April, 1934. Average cost of live hogs per 100 lbs. in April was 8.88c, against 9.03c in March and 3.74c in

April last year. Average yield per hog in April was 75.01 per cent, against 74.63 per cent in March, and 75.01 per cent in April a year ago. Average live weight of hogs in April this year, was 233.38 lbs., against 218.87 lbs. in March and 224.37 lbs. in April, 1934.

Official exports of lard for week ended June 15 were 1,684,000 lbs., against 9,213,000 lbs. last year. Exports from January 1 to June 15 have been 67,338,000 lbs., against 256,253,000 lbs. the same time in 1934. Exports of hams and shoulders for week were 1,234,000 lbs., against 1,231,000 lbs. a year ago; bacon, 242,000 lbs., against 305,000 lbs.; pickled pork, 106,000 lbs., against 141,000 lbs.

PORK—Market was steady at New York and demand moderate. Mess quoted at \$28.75 per barrel; family, \$26.50 per barrel; fat backs, \$26.00@29.50 per barrel.

LARD—Demand was moderate and market about steady at New York. Prime western was quoted at 12.25@12.35c; middle western, 12.25@12.35c; city tierces, 11½c; tubs, 15½c; refined Continent, 12½@12¾c; South America, 12½@12¾c; Brazil kegs, 12½@13c; compound, car lots, 12½c; smaller lots, 12½c.

At Chicago, regular lard in round lots was quoted at 22½c over July; loose lard, 45c over July; leaf lard, 60c over July.

(See page 39 for later markets.)

BEEF — Demand was fair at New York and market was firm. Mess was nominal; packer, nominal; family, \$23.00@24.00 per barrel; extra India mess, nominal.

Hog Supply Shortage

Spring Crop Nearly 8 Million Short in Spite of Fall Increase

GOVERNMENT pig survey issued June 28 indicates a decrease of 19.6 per cent, or 7,405,000 head in the spring crop compared to 1934.

Estimates of number of hogs to farrow this fall point to an increase of 19.5 per cent for the country as a whole, but 37 per cent smaller than for the average of 1932 and 1933. Number of hogs six months of age on farms June 1, 1935, was much smaller than on that date in 1934 or any recent year, and 30 per cent under the same date a year earlier. This is a decrease of about 8,000,000 head. The survey says:

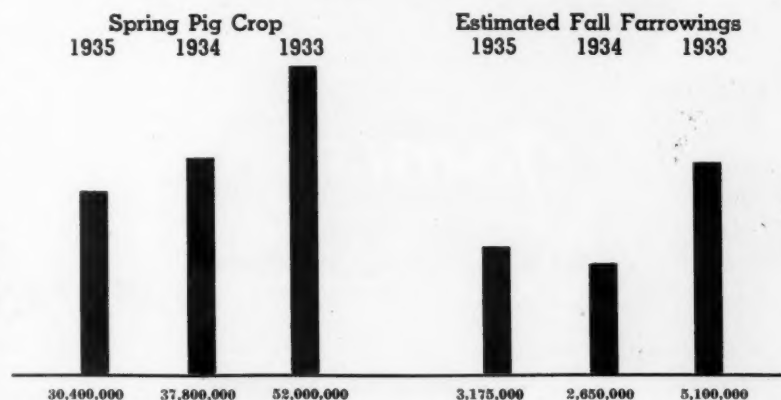
Full text of the survey follows:

A decrease of 20 per cent in the spring pig crop of 1935 from the very small spring crop of 1934; a prospective increase of 19 per cent in the number of sows to farrow in the fall season of 1935 over the small farrowings in the fall of 1934; a decrease of 10 per cent in total farrowings in 1935 from the total of 1934; and a marked reduction in number of hogs over six months old on June 1 this year from 1934.

Spring Pigs 30 Million Head

Number of pigs saved in the spring season of 1935 (Dec. 1, 1934, to June 1, 1935) is estimated at 30,402,000 head for the United States. This is a decrease of 19.6 per cent, or 7,405,000 head from the number saved in the spring of 1934, and a decrease of 40 per cent, or 20,814,000 head from the average number saved in the springs of 1932

HOG PROSPECTS FOR THIS YEAR AND NEXT



Bliss Boxes Reduce Shipping Costs *Because*

They use 11% to 20% less material.

Their unique construction often permits use of lighter weights of board, which creates an additional saving in cost of material.

Freight costs are lower on account of lighter weight.

Their reinforced corners make them the strongest fibre containers.

They are easy and quick to assemble on Bliss equipment.

Bliss Boxes are used by the millions for shipping fresh and smoked meats, pork loins, dressed poultry, lard, butterine, soap powder, etc.

Let us tell you more fully the advantages of packing and shipping your products in Bliss Boxes.



Bliss No. 4 Box

DEXTER FOLDER COMPANY

28 West 23rd Street, New York, N. Y.

Bliss, Latham and Boston Wire Stitching Machinery for All Types of Fibre Containers

CHICAGO
117 W. Harrison St.

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ST. LOUIS
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H. W. Brintnall Co.
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New!



IT HINGES ON THIS—

Pressure at the heel of the door is absolutely essential to prevent loss of refrigeration and inflow of warm, moist air.

One reason for superior results from JAMISON DOORS is the Jamison ADJUSTABLE Spring Hinge, illustrated. With the Jamison Wedgetight Fastener, it assures tight seal.

JAMISON-BUILT doors—plus time-proven JAMISON, STEVENSON or VICTOR hardware—meet every need, give enduring satisfaction.

JAMISON COLD STORAGE DOOR CO.
Jamison, Stevenson & Victor Doors

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& Stevenson**
Cold Storage Doors

BRANCH OFFICES: New York, Chicago.
AGENTS AND DISTRIBUTORS: Atlanta, St. Louis,
Minneapolis, Omaha, Detroit, Kansas City, Mo.,
San Francisco, Cincinnati, Salt Lake City,
Los Angeles, Cleveland, Philadelphia, Houston.
FOREIGN: London, Honolulu, Japan.

The new conical adjustable spring on Jamison Adjustable Hinges—makes money and saves money for you.



The Man Who Knows

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Kouladen Delicatessen, Wonder Pork Sausage Seasonings, New Deal Lyone Seasoning and Special NEVERFAIL Curing Compounds.

**The Answer to
Every Need**

NEVERFAIL
The Perfect Cure

NEVERFAIL—yesterday, today and tomorrow—is always uniform and dependable. It does the work that it promises to do and more. It stands the test as the best. Constant use proves this.

Let the makers of NEVERFAIL (reg. U. S. & Can. Pat. Off.) in on the secret of your requirements. They will assist you with full details regarding the exceptional merits of this, the Perfect Cure. Write today.

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago

Canadian Office, Windsor, Ont.

and 1933. In the North Central States (Corn Belt) the number of spring pigs saved this year is estimated at 23,703,000 head. This is a decrease of 22.3 per cent from 1934 and 42 per cent from the average of 1932 and 1933.

Decrease in the number of sows that farrowed in the spring season of 1935 for the United States was 22.4 per cent and for the Corn Belt 25.5 per cent. These decreases are somewhat larger than was forecast in the December, 1934, pig report, which showed decreases of 17 per cent for the United States and 18 per cent for the Corn Belt. Number of pigs saved per litter in the spring season of this year was somewhat larger than in 1934, being 6.05 for the United States and 6.16 for the Corn Belt, compared with 5.84 and 5.90 respectively in 1934.

There was a wide variation in the changes from last year in the size of the 1935 spring pig crop as among areas. These changes ranged from an increase of 2 per cent in the South Atlantic states to a decrease of 27 per cent in the west north central states. There was no change in the north Atlantic states and decreases of 13 per cent in the east north central, 10 per cent in the south central and 25 per cent in the western.

The largest decreases were in the states where the 1934 drought was most severe. Reports as to the months in which sows were farrowed in the spring season of 1935 show that the percentage farrowed in May was much larger than usual, and the percentages in February and March smaller. This shift to May farrowing was especially large in the western Corn Belt.

Increase in Fall Farrowing

Number of sows to farrow in the fall season of 1935 (June 1 to Dec. 1) is estimated at 3,175,000 head. This is an increase of 19.5 per cent over the very small number farrowed in the fall of 1934, but is 37 per cent smaller than the average of 1932 and 1933. The largest estimated increases are in the west north central states, where hog production has been greatly reduced in the last two years.

If the number of sows that farrow in the fall season of this year should be about as now estimated, the total number of litters farrowed in 1935, spring and fall, will be about 8,196,000. This would be a decrease of 934,000 litters or over 10 per cent from the total number farrowed in 1934, and 41 per cent below the average for 1932 and 1933. For the Corn Belt states, the decrease from last year would be over 12 per cent and from the average of 1932 and 1933 nearly 44 per cent. The number of pigs raised in 1935 from this number of sows would be the smallest for many years, probably 40 years at least. Commercial hog slaughter for the marketing year October 1, 1935, to September 30, 1936, would be considerably less than that of the present marketing year, which promises to

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, JUNE 23, 1935.				
	Open.	High.	Low.	Close.
LARD—				
July	13.40	13.45	13.40	13.45b
Sept.	13.30	13.40	13.30	13.40ax
Oct.	13.07½	13.12½	13.07½	13.12½
Dec.	12.10	12.17½	12.10	12.17½
May	11.07½	11.12½	11.07½	11.12½b
CLEAR BELLIES—				
July				16.72½b
Sept.	16.72½			16.72½
MONDAY, JUNE 24, 1935.				
LARD—				
July	13.40	13.40	13.32½	13.40
Sept.	13.35	13.35	13.20	13.30b
Oct.	13.07½	13.10	12.97½	13.07½
Dec.	12.17½	12.32½	12.12½	12.30
May				11.20b
CLEAR BELLIES—				
July				16.92½n
Sept.				16.72½n
TUESDAY, JUNE 25, 1935.				
LARD—				
July	13.37½	13.37½	13.35	13.35ax
Sept.	13.30	13.30	13.25	13.25ax
Oct.	13.05	13.05	12.97½	12.97½b
Dec.	12.32½-35	12.35	12.25	12.27½
May	11.20	11.30	11.15	11.30ax
CLEAR BELLIES—				
July				16.95b
Sept.	16.70			16.70
WEDNESDAY, JUNE 26, 1935.				
LARD—				
July	13.20	13.32½	13.12½	13.32½b
Sept.	13.20-17½	13.25	13.10	13.25
Oct.	12.85-77½	12.95	12.77½	12.95b
Dec.	12.25	12.35	12.20	12.25b
May	11.20	11.27½	11.20	11.27½ax
CLEAR BELLIES—				
July	16.95	17.00	16.95	17.00ax
Sept.	16.62½	16.75	16.62½	16.75ax
THURSDAY, JUNE 27, 1935.				
LARD—				
July	13.35	13.37½	13.25	13.25
Sept.	13.25	13.27½	13.20	13.22½b
Oct.	12.95	12.97½	12.95	12.97½
Dec.	12.22½	12.35	12.22½	12.35
May	11.30	11.40	11.30	11.40
CLEAR BELLIES—				
July	17.00			17.00
Sept.				16.75n
FRIDAY, JUNE 28, 1935.				
LARD—				
July	13.25	13.45	13.25	13.45b
Sept.	13.25	13.42½	13.20	13.42½
Oct.	13.02½	13.20	13.02½	13.20
Dec.	12.30	12.62½	12.30	12.57½
May	11.50	11.50	11.42½	11.47½b
CLEAR BELLIES—				
July	17.00	17.00	16.82½	16.82½
Sept.	16.75			16.75ax

Key: ax, asked; b, bid; n, nominal; —, split.

CASH PRICES

Based on actual carlot trading Thursday, June 27, 1935.

REGULAR HAMS.

	Green.	*S.P.
8-10	18½	18½
10-12	18½	18½
12-14	18½	18½
14-16	18	18½
16-18	18½	18½
10-16 Range	18½	18½

BOILING HAMS.

	Green.	*S.P.
16-18	17	18
18-20	17	18
20-22	17	18
16-22 Range	17	18

SKINNED HAMS.

	Green.	*S.P.
10-12	18½	18½
12-14	18½	18½
14-16	18½	18½
16-18	18½	18½
18-20	17½	18
20-22	17	16½
22-24	16½	16
24-26	15½	15½
26-30	14½	15
30-35	14½	14½

PICNICS.

	Green.	*S.P.
4-6	15½	15
6-8	14½	14½
8-10	13½	14
10-12	12½	13½
12-14	12½	13½

Short Shank ½c over.

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. C.)

	Green.	*D. C.
6-8	22½	22½
8-10	22½	22½
10-12	21½	22
12-14	20½	21
14-16	19½	20
16-18	19	19

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	17½	17½
16-18	17½	17½
18-20	17	17
20-25	17	16½
25-30	17	16½
30-35	17	16½
35-40	16½	16½
40-50	16½	16½
50-60	16½	16½

D. S. FAT BACKS.

6-8	11½	
8-10	12	
10-12	12½	
12-14	13½	
14-16	14½	
16-18	15	
18-20	15½	
20-25	15½	

OTHER D. S. MEATS.

Extra Short Clears	35-45	17n
Extra Short Ribs	35-45	17n
Regular Plates	6-8	14½
Clear Plates	4-6	11½
Jowl Butts		13½
Green Square Jowls		15½
Green Rough Jowls		13½

LARD.

Prime Steam, cash	13.60ax
Prime Steam, loose	13.72½
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	15.75
Raw leaf	14.00n

COMPETITORS OF U. S. LARD

Approximately 3,360,000 lbs. of Brazilian lard was received in England during the last quarter, selling at 2s. to 4s. per cwt. below the American product, according to U. S. Department of Commerce reports. Regular weekly shipments of Hungarian lard are also received in England at 5s. to 6s. a cwt. under American prices.

MEAT AND LARD EXPORTS

Exports of lard, hams and bacon through port of New York during week ended June 28 totaled 309,465 lbs. of lard and 207,025 lbs. of meat.

be the smallest since 1909-10, and the second smallest in 30 years.

Number of hogs over six months of age on farms June 1, 1935, as indicated by the survey reports, was much smaller than on that date in 1934 or any recent year. The indicated decreases from last year are of about 30 per cent for the United States and 37 per cent for the Corn Belt. In head, these decreases would amount to about 8,000,000 for the United States and over 6,000,000 for the Corn Belt.

**GOOD
COMMON
SENSE**

**-CALLS FOR
CORINCO
CORKBOARD**

Cork is the "Daddy" of all Insulation. Corinco Corkboard is manufactured from pure granulated Cork in a modern factory and serviced by a nation-wide chain of branch offices. It stands to reason therefore, that Corinco Corkboard will satisfactorily fill your insulation needs. Why not write us your requirements.

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**FIXES FINE NATURAL COLOR
to build Sales and Profits**

● Meats cured with Solvay Sodium Nitrite have a rich, ripe bloom, delicious flavor and appetizing eye appeal. Conforms to all United States Pharmacopoeia specifications—is absolutely safe and reliable to use.

Warehouses located at strategic points throughout the country supply Solvay Sodium Nitrite packed in convenient size containers. Full information together with samples, prices and address of nearest delivery point sent on request.

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CALCIUM
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Safety and economy urge the use of SOLVAY Calcium Chloride as a brine medium. Reputation established by years of outstanding performance. Known everywhere as

**"THE SAFE BRINE
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THE FINEST IN STOCKINETTE FOR 27 YEARS



**... RETAIN ALL
NATURAL JUICES**

HAM BAGS

Made in all styles, to fit any smoked meat cut from the smallest butt to the largest ham. They improve the appearance, quality and flavor of the product; reduce shrink greatly! Lowest prices obtainable, quality considered.

Smoked meats shrink less and sell better when protected by Wynantskill Stockinettes. The closely knit fabric forms an effective seal against losses of natural juices, at the same time keeping the product clean, bright and attractive.

Wynantskill Stockinettes are available for all fresh and cured meat products.

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Hogs Cut Out Less Favorably Than a Week Earlier

SITUATION in hog and pork products markets this week were similar to those existing during the same period a week earlier. Hogs cost packers less, but product values dropped faster than hog prices, resulting in hog cut-out figures less favorable.

Again packers paid more for hogs than they were worth in terms of fresh pork and lard—at least more than consumers will pay for these products. Top price of hogs at Chicago during

the first four days of this week was \$9.75 on Monday. This dropped to \$9.55 on Tuesday and \$9.50 on Wednesday, but recovered to \$9.70 on Thursday. Average price for each of the four days was \$9.10, \$8.90, \$8.85 and \$9.00.

Product market has been dull and without particular features. Prices were steady during the first three days of the week, but were weaker Thursday, despite higher hog prices which were paid on that day.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week, average costs and credits being used. Results apply to Chicago only, and each packer should substitute his own costs and credits for those shown. Grass hogs are being received in considerable numbers. Packers who do not take these lower yielders into account in their short form tests should do so.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-250 lbs.			250-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	13.90	17%	\$ 2.48	13.70	17%	\$ 2.43	13.30	16%	\$ 2.23
Picnics.....	5.50	15.0	.83	5.30	14%	.75	5.00	12%	.64
Boston butts.....	4.00	20%	.83	4.00	20%	.83	4.00	20%	.83
Loins (blade in).....	9.70	21%	2.11	9.30	20%	1.84	8.80	18%	1.66
Bellies, S. P.....	11.00	21.0	2.31	8.70	19.0	1.65	3.50	18%	.63
Bellies, D. S.....	3.00	16%	.51	9.00	16%	1.51
Fat backs.....	1.00	10%	.11	3.00	11%	.34	5.00	13.0	.65
Plates and jowls.....	2.50	11%	.30	2.50	11%	.30	3.30	11%	.39
Raw leaf.....	2.00	13.0	.26	2.10	13.0	.27	2.20	13.0	.29
P. S. lard, rend., wt.....	12.40	13%	1.65	12.10	13%	1.61	11.20	13%	1.49
Spareribs.....	1.50	12%	.19	1.50	12%	.19	1.50	12%	.19
Trimnings.....	3.00	12%	.38	2.80	12%	.36	2.70	12%	.34
Feet, tails, neckbones.....	2.0008	2.0008	2.0008
Offal and misc.....404040
TOTAL YIELD AND VALUE.....	68.50		\$11.93	70.00		\$11.56	71.50		\$11.33
Cost of hogs per cwt.....			\$ 9.39			\$ 9.38			\$ 9.31
Condemnation loss.....			.05			.05			.05
Handling and overhead.....			.73			.65			.62
Processing tax.....			2.25			2.25			2.25
TOTAL COST PER CWT.....			\$12.42			\$12.33			\$12.23
TOTAL VALUE.....			\$11.93			\$11.56			\$11.33
Loss per cwt.....			\$.49			\$.77			\$.90
Loss per hog.....			\$.98			\$ 1.80			\$ 2.48

SHORT HOG SUPPLY

Small slaughter supplies of hogs will continue during the current summer and seasonal advances in hog prices in next 3 months may be greater than usual, according to a summary of U. S. hog and pork prospects by the U. S. Bureau of Agricultural Economics.

Although number of hogs slaughtered during remainder of hog marketing year is expected to be smallest in 25 years, average weights of hogs may be about typical for the season, since ratio of hog prices to corn prices is now more favorable for hog feeding than it has been for two years. Average weights have increased sharply since December. The bureau points out that increased breeding for the 1935 fall pig crop is not unlikely.

Inspected hog slaughter in May, totaling 2,172,000 head, was about 48.5 per cent smaller than May last year and the smallest for the month since 1896. In most years inspected hog slaughter in May is materially larger than in April, but in 1935 slaughter was about the same for both months. It is probable that percentage decrease in slaughter during July, August and September, compared with a year earlier, will be considerably greater than in the first eight months of the marketing year.

Largely as a result of advances in hog prices in relation to corn prices since December, returns from hog feeding have increased, and increase in weights of hogs marketed has been much greater than usual for this period

of the year. From December to May the hog-corn price ratio in North Central states increased from 5.9 to 10.3. Average weight of hogs at 7 markets increased from 202 lbs. to 235 lbs. in same period. Normally the increase in weights from December to May is less than half the increase this year.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 28, 1935, show exports from that country were as follows: To the United Kingdom, 137,894 quarters; to the Continent, 3,065. Exports the week ending June 21 were: To England, 88,243 quarters; to the Continent, 13,401 quarters.

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Week ending June 29, 1935

Page 31

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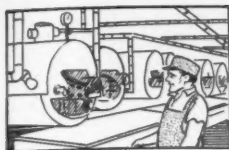


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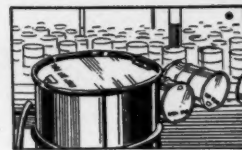
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Tallows and Greases

Weekly Market Review



TALLOW—Operations in tallow at New York the past week were on a fair scale, although business was quiet. A little trade passed in extra at 6½c f.o.b. at New York, but there were sales of around 15 tanks to the West of slightly better than extra at 6½c f.o.b. Undertone was about steady. Soaper demand was not aggressive, but at the lower levels producers were not pressing offerings. Compared with the previous week, market was unchanged to ½c lower.

At New York, special was quoted at 6½c; extra, 6½c f.o.b.; edible, 7½@8½c.

Tallow futures market on the New York Produce Exchange opened on Wednesday, June 26. The day's sales totaled 11 lots, of 1 tank car each of 60,000 lbs. of tallow entirely of animal fat untreated and unbleached, and of good merchantable quality.

There was less pressure of South American tallow about the middle of this week, with sellers asking 6.20c c.i.f.

At Chicago, reports had it that a mid-west soaper was an active buyer, but in other quarters the market was reported quiet and barely steady. At Chicago, edible was quoted at 7½@7¾c; fancy, 7@7¾c; prime packer, 6¾@7c; special, 6½@6¾c; No. 1, 6¾@6½c.

There was no London tallow auction this week. At Liverpool, Argentine good tallow, June-July shipment, was off 6d for the week at 27s 6d. Australian good mixed, June-July shipment at Liverpool, was also off 6d at 28s 6d.

STEARINE—Market at New York was steady with a fair trade reported in oleo at 9c plant. At Chicago, market was moderately active and steady, with oleo quoted at 9c.

OLEO OIL—Demand was routine at New York, and market was about steady, with extra quoted at 11½@11¾c; prime, 11@11½c; lower grades, 9¾@10½c. At Chicago, market was very steady and offerings moderate. Extra was quoted at 12c.

(See page 39 for later markets.)

LARD OIL—Market was moderately active and steady at New York. Prime was quoted at 16¾c; winter strained, 12c; extra, 11¾c; extra No. 1, 11c; No. 1, 10½c; No. 2, 10¼c.

NEATSFOT OIL—Market was quiet but steady at New York, with cold pressed quoted at 16¾c; pure, 11¾c; extra, 11¼c; No. 1, 11c.

GREASES—The market at New York was featured by more or less of

a lack of interest. Pressure was not large, and prices were about steady. Consumers appeared to be holding off, with some talk current of a disposition to await inventory taking. However, there was a small scattered business but no feature to the market.

At New York, yellow and house were quoted at 6½@6¾c; B white, 6¾@6½c; choice white, 7¾@7¾c; A white, 6¾@6¾c.

At Chicago, choice white grease was reported fairly sold up for nearby and slightly forward shipment, but otherwise demand was quiet, with supplies in excess of demand. The tone was about steady. At Chicago, brown was quoted at 5¼c; yellow, 5¾@6c; B white, 6¾c; A white, 7¾c; choice white, all hog, 7¾@8c.

BY-PRODUCTS MARKETS

Chicago, June 27, 1935.

Blood.

Market quiet; last sales at \$2.75.

	Unit	Ammonia.
Ground	\$2.80@2.85	
Unground	2.75@2.80	

Digester Feed Tankage Materials.

Demand continues very light; offerings are neglected.

Unground, 10 to 12% ammonia.	\$2.25@2.50 & 10c
Unground, 8 to 10%	2.05@2.30 & 10c
Liquid stick	@2.25

Dry Rendered Tankage

Offerings scarce and trading light. Buying interest not active.

Hard pressed and exp. unground per unit protein65@ .67½
Soft prod. pork, ac. grease & quality, ton	@60.00
Soft prod. beef, grease & quality, ton	@30.00

Packinghouse Feeds.

This market steady with last week.

Digester tankage meat meal 60% ..	@ 40.00
Meat and bone scraps, 50%	@ 40.00
Steam bone meal, 65%, special feed-	@ 30.00
ing per ton	@ 30.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Market is seasonally quiet; prices \$2.20@2.40 & 10c.

High grd. tankage, ground, 10@12% am.	\$2.20@ 2.40 & 10c
Bone tankage, ungrd., low gd., per ton	@16.00
Hoof meal	@ 2.50

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade	\$50.00@80.00
Mfg. shin bones	45.00@75.00
Cattle hoofs	27.00@28.00
Junk bones	16.00@16.50

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Bone Meals (Fertilizer Grades).

Market steady and featureless; prices unchanged.

Steam, unground, 3 & 50	\$18.00@19.00
Steam, unground, 3 & 50	16.50@17.50

Gelatin and Glue Stocks.

Demand fair for skulls, jaws and knuckles.

Calf trimmings	@20.00
Sinews, pizzles	@12.00
Horn piths	@16.00
Cattle jaws, skulls and knuckles ..	@24.00
Hide trimmings (new style)	@ 7.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	4½@ 5c

Animal Hair.

Market largely nominal.

Summer coil and field dried	1½@1¾c
Winter coil, dried	2 @2½c
Processed, black, winter, per lb.	8¼@9 c
Processed, grey, winter, per lb.	7¼@8 c
Cattle, switches, each*	2 @2½c

*According to count.

TALLOW FUTURES TRADING

Trading in tallow futures was inaugurated on the New York Produce Exchange on June 26, the first transaction being made by James Eblen and Co., who sold a separate contract to Richard Frankenfelder of R. Frankenfelder & Co. at 6.6 cents a lb. Trading hours of the new market are 11 a. m. to 2:30 p. m. week days and from 11 a. m. to 11:30 a. m. Saturdays. Calls are at the opening, 1 p. m., and the close.

Trading months were September, October, December and January. Prices are quoted in hundredths of a cent a pound, equivalent to \$6 a point per contract of one tank car of 60,000 lbs. Trading was as follows:

Wednesday, June 26, 1935.

	High	Low	Close
Sept.	6.62	6.60	6.60
Oct.	6.58	6.58	6.58@6.58
Dec.	6.55	6.52	6.50
Jan.	6.53	6.52	6.50

Thursday, June 27, 1935.

Sept.	6.50	6.50	6.50
Oct.			6.42@6.51
Dec.			6.42@6.48
Jan.	6.50	6.50	6.48@6.52

Friday, June 28, 1935.

Sept.	6.53*
Oct.	6.50@6.56
Nov.	6.50@6.57
Dec.	6.51@6.56
Jan.	6.53@6.56†

*Sale. †Sales 3 lots.

Close 3@9c higher.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 26, 1935.

Quite a large quantity of ground tankage was sold at \$2.35 and 10c, and a few cars of unground at \$2.15 and 10c basis f.o.b., New York.

Dried blood sold at \$2.50 per unit f.o.b., New York, and South American, for July shipment from South America, sold at \$2.65 per unit c.i.f., an Atlantic coast port.

Unground dried menhaden fish scrap

THE GLOBE RENDERING RETORT



STEEL PLATE CONSTRUCTION
insures long, useful service with minimum maintenance costs. GLOBE Rendering Retorts are built for a lifetime of perfect service!

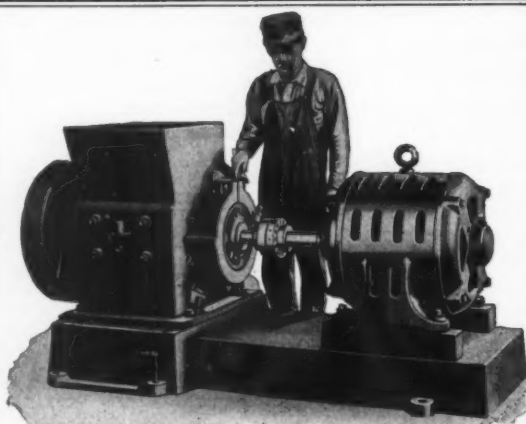
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Many exclusive features! Electric fusion welded throughout. Oversize stuffing boxes. Stuffing boxes can be repacked without removing bearings. Fully machined shaft. Timken Roller Bearings. Adjustable paddles. Approved design. And every one of these features means lower rendering costs! *Write for complete details and specifications!*

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Grinders for By-Products Vibrating Screens

Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, greasy cracklings and hash dry rendering materials. 30 sizes and types. For screening greasy cracklings and tankage, let us tell you about the "Full-Floating" Vibrating Screen.

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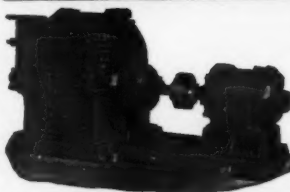
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STEDMAN'S 2-57A Hammer Mills reduce cracklings, expeller cake, bone, meat scrap, dried blood, etc., to any fineness desired—in one operation—by the 2-57A method of grinding. Nine sizes—requiring 5 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for catalog 302.

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Kalnut,
Murate
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Salph
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Week

sold at a little lower price and buyers views are now \$2.25 and 10c f.o.b., fish factories, Va.

Bone meals are lower in price. There is not very much buying interest at present in fertilizer materials.

LARD AND GREASE EXPORTS

Exports of lard from New York City, June 1, 1935, to June 26, 1935, totaled 1,297,504 lbs.; tallow, none; greases, none; stearine, 6,000 lbs.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:	
July, 1935	@ 23.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood dried, 16% per unit	@ 2.50
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	2.40 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c.i.f.	@ 33.00
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton; bulk	
July, 1935	@ 23.50
in 200-lb. bags	@ 24.80
in 100-lb. bags	@ 25.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	2.35 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	2.15 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 22.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@ 23.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00
Potash Salts.	
Manure salt, 30% bulk, per ton	@ 12.90
Kalnut, 20% bulk, per ton	@ 10.00
Muriate in bulk, per ton, 40c unit K ₂ O	
Sulphate in bags, per ton, basis 90%	@ 29.85
Dry Rendered Tankage.	
50% unground	@ .60
60% ground	@ .65

Watch "Wanted Page" for bargains.

PROCESSING TAX SUITS

(Continued from page 11.)

Manufacturing Co., largest cotton mill in the country. The company contends that \$2,170,628 was unlawfully assessed and unlawfully collected from August, 1933, to March, 1935, and asks its return.

Seven other cotton milling companies have joined in suits filed at Macon, Ga., to recover \$1,138,000 paid the government in processing taxes. Hoosac Mills has a case against the government which is now pending in the United States Circuit court in Boston. Another action to recover \$308,000 has been started by Alabama Mills Co. at Birmingham, Ala.

The wheat processing tax has been attacked by the Larabee Flour Mills Co. On June 24, however, federal judge Albert L. Reeves refused to issue an order restraining the Kansas City collector of internal revenue and the United States district attorney from collecting the tax. Although the company alleged that the tax was unconstitutional the court did not pass on this question.

In this case the court stated that the

law provided that "no suit for the purpose of restraining the assessment or the collection of any tax shall be maintained in any court." The court pointed out that only where paying the tax meant ruin to the taxpayer could relief be granted and that the circumstances were not such in the case of the Larabee Flour Mills Co.

Secretary of Agriculture Wallace and the collector of internal revenue were named as defendants in a suit brought by Stanley M. Walsh & Co., Chicago cigar manufacturer, to enjoin collection of the tobacco processing tax.

Wallace Fights Refunds

Indicative of the administration attitude toward the processing tax question is the following excerpt from a letter written by Secretary of Agriculture Wallace to J. D. Barnum, president of the American Newspaper Publishers Association:

"I disagree completely with your contention that refunds of processing taxes to processors should be allowed in event the levying of these taxes by Congress should be held unconstitutional. These taxes paid to the government have already been collected by the processors from the consumers. Refunding to processors of several hundred million dollars which they have already taken from consumers, and which they could not possibly pay back to consumers, would constitute one of the greatest raids ever perpetrated upon the treasury and upon the taxpayers. I am emphatically in favor of the amendment, opposed by you, which would definitely head off the possibility of any such raid on public funds."

Filing Claims for Refunds

While many packers believe that there is little likelihood of any return of the taxes, even if they are found

GEO. H. JACKLE

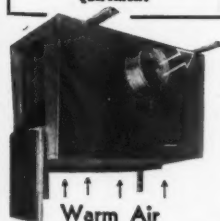
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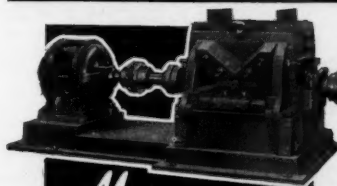
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unconstitutional, a large number of cotton mills have, since the first of the year, been filing claims subsequent to each tax payment, on a refund form supplied by the government, using the following or a similar paragraph:

"That the said cotton processing taxes assessed against the taxpayer are invalid and unconstitutional levies which the taxpayer has been compelled to pay, and has paid, involuntarily and only to avoid the imposition of threatened penalties purporting to be applicable; that such taxes as well as the Agricultural Adjustment Act and the rules and regulations thereunder issued by the Secretary of Agriculture and (or) the Commissioner of Internal Revenue, are void and of no effect, in that they are in violation of the provisions of the Constitution of the United States of America, and specifically, and without limiting the generality of the foregoing, that they are in conflict with Article I, Section 1, 2 and 8, and the Fifth and Tenth Amendments of the said Constitution. Wherefore the said taxes paid by the taxpayer should be refunded, with interest."

OPPOSE ARGENTINE MEAT PACT

Domestic cattle producers, alarmed at possibility of chilled beef imports from Argentina, are protesting against a proposed treaty which would allow movement of meat from disease-free zones into this country. The treaty has been signed by Secretary of State Hull and is now awaiting ratification in the Senate.

A warning that heavy receipts of Argentine beef at Eastern centers would demoralize domestic markets, and that importations might bring hoof and mouth disease with them, was issued this week by the Chicago Live Stock exchange. "At present a quarantine stands against such importations," the statement declared, adding, "Hoof and mouth disease is prevalent in Argentine beef herds."

"Present treaty of 6 cents a pound on fresh beef is not adequate protection. There is every reason to believe that with the treaty in effect plenty of

beef would be found qualified to be admitted to this country. A level of beef prices in this country affording American producers a fair margin over cost would result in flooding our Eastern centers with Argentine beef, thus demoralizing our markets."

Nebraska and South Dakota Stock Growers' associations also have protested against ratification of the treaty.

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner.)
From Emmanuel Weifing and A. Block, Paris.)

Paris, May 31, 1935.

The French lard market remained weak during the course of this month. No demand for French consumption and sales between 185 and 235 francs per 100 kilos, according to quality, for export.

French vegetable oil market is nearly unchanged from last report.

Paris official quotations for technical tallow, naked, after having dropped from 155 francs at the beginning of May to 145 francs during course of the month, raised again to 152.50 francs per 100 kilos at the end.

Edible tallow, country make, went up to 200 francs and even 215 per 100 kilos during course of the month on sales for export, in export barrels, delivered quay at a French Atlantic port.

Extra beef premier jus country make has been sold at 225 francs per 100 kilos, in tierces.

ANIMAL OIL EXPORTS

Exports of animal oils from the United States during April, 1935, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Oleo oil	504,740	\$51,161
Oleo stock	81,056	10,427
Oleo stearine	42,400	3,440
Oleomargarine	8,520	1,140
Neutral lard	176,089
Others, including edible tallow	609,405	40,270
Oleic acid	41,324	2,525
Stearic acid	38,544	4,170
Cooking fats, except lard	83,593	13,055
Lard	7,193,387	862,749
Grease stearine	209,371	5,765
Neatsfoot oil	86,093	11,719

PACKINGHOUSE BY-PRODUCT YIELDS

The estimated yield and production of by-products from slaughters under federal inspection in April, 1935, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production				
	Apr. 1, 1934, to Mar. 31, 1935.	Apr. 1, 1935.	Apr. 1, 1934, to Mar. 31, 1935.	Apr. 1, 1935.	Apr. 1, 1934, to Mar. 31, 1935.	Apr. 5-year average.	Apr. 1, 1934.	Apr. 1, 1935.	Per cent of live weight, Apr. 1, 1935.
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.
Edible beef fat ¹	30.78	30.21	3.35	3.34	301,307	26,892	27,104	20,430	75.97
Edible beef offal.....	31.22	35.26	3.40	3.90	303,867	20,159	23,124	23,845	118.28
Cattle hides	61.32	61.43	6.68	6.80	603,886	41,406	46,206	41,970	101.36
Edible calf fat ¹	1.44	1.14	0.77	0.67	8,494	479	571	581	121.29
Edible calf offal.....	6.74	7.16	3.61	4.24	40,203	2,930	3,156	3,646	124.44
Lard ²	28.63	26.59	13.05	11.90	1,131,919	126,774	113,056	57,704	45.52
Edible hog offal.....	6.83	7.65	3.11	3.42	270,262	23,944	22,720	16,602	69.34
Pork trimmings	14.26	15.90	6.50	7.12	565,481	51,686	48,369	34,505	66.76
Inedible hog grease ²	2.93	2.48	1.20	1.11	104,502	10,030	9,484	5,400	53.84
Sheep edible fat ¹	1.68	1.91	2.04	2.16	26,852	2,617	2,197	2,829	108.10
Sheep edible offal.....	2.04	2.38	2.40	2.69	32,824	2,862	2,406	3,526	123.20

¹Unrendered. ²Rendered.

COTTON OIL TRADING

COTTONSEED OIL—Store oil supplies at New York were limited, demand moderate, and prices were barely steady with futures. Southeast and Valley crude were quoted at 8½¢@9¢; Texas, 8½¢ nominal.

Market transactions at New York:

Friday, June 21, 1935.

—Range—Closing—
Sales. High. Low. Bid. Asked.

Spot	a
June	995 a	Bid
July	33	1015	1009	1009 a	trad
Aug.	1000 a	1015
Sept.	6	1017	1012	1007 a	1008
Oct.	25	1015	1008	1008 a	trad
Nov.	995 a	1005
Dec.	12	995	989	989 a	trad
Jan.	6	997	995	992 a	995

Sales, 82 contracts; crudes, Southeast and Valley, 8½¢ nominal.

Saturday, June 22, 1935.

Spot	a
June	995 a	Bid
July	26	1005	1001	1005 a	1008
Aug.	1000 a	1015
Sept.	19	1006	1001	1005 a	trad
Oct.	18	1007	1001	1006 a	trad
Nov.	995 a	1005
Dec.	5	985	981	983 a	82tr
Jan.	5	987	986	987 a	trad

Sales, 73 contracts; crudes, 8½¢ nom.

Monday, June 24, 1935.

Spot	a
June	990 a	Bid
July	53	1009	1000	990 a	1001
Aug.	990 a	1010
Sept.	41	1009	1000	1001 a	1004
Oct.	30	1006	999	1002 a	trad
Nov.	985 a	1000
Dec.	8	988	975	980 a	984
Jan.	13	982	978	984 a	987

Sales, 145 contracts; crudes, 8½¢ nom.

Tuesday, June 25, 1935.

Spot	a
June	965 a	Bid
July	30	996	975	978 a	trad
Aug.	970 a	995
Sept.	28	997	988	990 a	89tr
Oct.	43	998	988	991 a	trad
Nov.	970 a	990
Dec.	16	980	975	975 a	977
Jan.	2	980	980	980 a	987

Sales, 119 contracts; crudes, 8½¢@9¢

Wednesday, June 26, 1935.

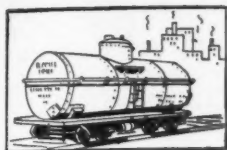
Spot	a
June	955 a	Bid
July	44	975	966	966 a	trad
Aug.	960 a	980
Sept.	30	990	982	986 a	trad
Oct.	55	990	981	989 a	87tr
Nov.	970 a	990
Dec.	23	979	971	976 a	77tr
Jan.	9	985	978	980 a	trad

Sales, 161 contracts; crudes, 8½¢@9¢.

Thursday, June 27, 1935.

July	965	940	955 a	960
Sept.	987	975	983 a	987
Oct.	988	979	986 a
Dec.	980	970	978 a	979
Jan.	987	975	978 a	983

(See page 39 for later markets.)



Vegetable Oils

Weekly Market Review



**Trade Larger—Market Easier—
July Liquidation Factor—
Weather South Better—Cash
Trade Moderate—Crude Lower
Lard Relatively Steady.**

Cottonseed oil futures market past week experienced a broadening in daily operations, but trend was downward and prices lost 20 to 37 points compared with previous week. A good part of the trade was evening up in July delivery prior to tender day, with a great deal of switching from July to the later months. Nevertheless, the nearby deliveries went into new low ground for the season.

Weakness was traceable to some extent to better weather conditions for the new crop, although progress of new cotton was not entirely satisfactory. There was also an absence of aggressive buying power, and with local element persistently against values, declines were rather easily accomplished.

Commission house brokers were selling July and buying the later months, while interests with trade and refiners' connections did the reverse. What new buying power developed was on a scale downwards, and appeared to be based on prospects of a tightening in cash oil situation during the inbetween season months.

Reports indicated that cash trade was on a moderate scale. This encouraged professional bearishness. The lard market was relatively steady. There was no particular change in the oil situation from a supply and demand standpoint, but statistics appear to have lost their effectiveness for the time.

The increasing number of suits being brought against the government to recover processing taxes of one kind or another, on the contention that the tax is unconstitutional had an unsettling influence on oil, as did the new administration tax program.

Cash Trade Satisfactory

Indications were that cash trade was running on a satisfactory scale. The remaining supplies of oil for the balance of this season and the inbetween season months are not excessive as has been the case the past two seasons, but until demand developed in a broader way, the tendency of ring operators is to anticipate a further lowering in prices.

Commission house sentiment is more divided, predicated partly on the fact that the cotton crop is far from made, and that weather conditions in the Corn Belt have been unsatisfactory for the new crop thus far. Likewise, decreasing stocks of oil and lard, it is antic-

ipated, will furnish some support to the market from the present levels. At the same time, the probability of importations diminish, as prices decline.

In the Southeast and Valley, crude markets were quoted at 8½¢@9¢. In Texas, some business passed at 8½¢, and market was later called 8½¢ nominal, although at San Antonio crude was quoted at 8¼¢ nominal.

COCOANUT OIL—A slightly better inquiry was reported for this oil at New York, and the market displayed a steadier tone, with prices quoted at 4½¢.

CORN OIL—Demand was rather quiet in this market at New York, and prices were off ¼¢. At New York, corn oil was quoted 8½¢ mills, but buyers' ideas were ¼¢ below that level.

SOYA BEAN OIL—A quiet and featureless market was reported at New York with prices quoted at 8.2 to 8.3¢.

PALM OIL—Demand was fair and market steady. At New York, spot Nigre was quoted at 4½¢; shipment Nigre, 4½¢@4¼¢; Sumatra, July forward, 4½¢.

PALM KERNEL OIL—Market was

dull at New York. Shipment oil was quoted at 4¼¢@4½¢ nominal.

OLIVE OIL FOOTS—Trade was routine, but market was steady at New York. Spot barrels were quoted at 8¼¢; tanks, 7½¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was quiet at New York and barely steady. Crude was quoted at 9½¢.

NEW COTTONOIL FUTURE MART

Trading in cotton oil futures is being planned by the Memphis Merchants' Exchange to begin at an early date and before the start of the new crushing season. Bleachable prime summer yellow cottonseed oil will be the contract grade and 60,000 lbs. the unit of trading. Trading rules have been adopted tentatively and have been transmitted to the trade for comment by W. H. Jasspon, vice president of the exchange. Establishment of futures trading at Memphis will provide facilities for hedging in cottonseed and its two chief products—oil and meal—on the same exchange floor for the first time in the history of the industry.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., June 27, 1935.

Cotton oil futures are again easier with declines aggregating ¼¢ to ¾¢ lb., past week. Crude nominally 8½¢ lb. for mills, with only one or two known lots unsold each state this section. Bleachable offerings scarce and tightly held, holders expecting better demand and higher prices before new oil moves freely.

MEMPHIS PRODUCTS MARKETS

(Special Report to The National Provisioner.)

Memphis, Tenn., June 26, 1935.

Cottonseed meal was somewhat higher in a dull inactive market, which during the better part of the session was deadlocked with neither buyers nor sellers inclined to change their views. Near the close, however, inquiry in October was sufficient to bring out sales at \$25.75@25.80. Aside from this there was little trading of consequence. Final prices for the day were unchanged at 40¢ higher.

Cottonseed was quiet and influenced more by the oil than otherwise, the close showing a decline for the day of 50¢.

CAROLINAS PRODUCTS MEETING

North and South Carolina divisions of the National Cottonseed Products Association held a joint convention on June 24 and 25 at Myrtle Beach, S. C. The convention was a family affair and social functions started on June 21. B. F. Taylor, secretary of the South Carolina group, and R. S. Oliver, secretary, North Carolina division, were in charge.

MAY MARGARINE SALES

Margarine produced during May, 1935, with comparisons, is reported as follows:

	May, 1935, lbs.	May, 1934, lbs.
Production of uncolored margarine	27,721,900	20,016,800
Production of colored margarine	63,064	46,032
Total production	27,785,024	20,062,832
Margarine, excise taxes.....	\$75,735.10	\$54,645.20
Margarine, special taxes.....	10,752.97	5,175.97

HULL OIL MARKETS

Hull, England, June 26, 1935.—(By Cable.)—Refined cottonseed oil, 26s 6d; Egyptian crude cottonseed oil, 23s 6d.

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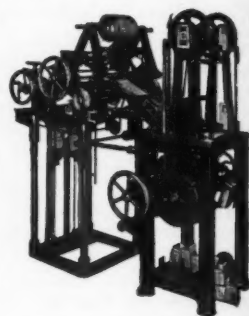
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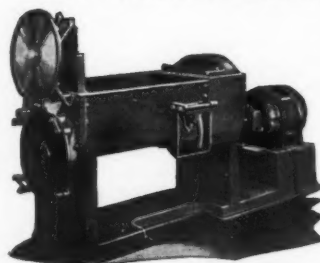


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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products rallied sharply at the close of the week; lard bulging nearly ¼ cent per lb. responding to a better hog market, sharply higher grains, unfavorable wet weather in grain states and more general buying and covering. Top hogs at Chicago were \$9.75.

Cottonseed Oil

Cottonoil rallied sharply with lard and outside markets, broader outside demand, professional covering and let up in July liquidation. July tenders so far totaled 20. Cash trade was moderate; weather and cotton crop reports especially Texas and Oklahoma were unfavorable. Market displayed better technical position.

Quotations on bleachable cottonseed oil Friday noon were: July, \$9.90; Sept., \$10.05; Oct., \$10.04@10.03; Dec., \$10.02; Jan., \$10.03@10.06.

Tallow

Tallow, extra, 6% c f.o.b.

Stearine

Stearine, 9c sales.

Friday's Lard Markets

New York, June 28, 1935.—Prices are for export; no tax. Lard, prime western, \$12.40@12.50; middle western, \$12.40@12.50; city, 11½c; refined Continent, 12½c; South American, 12½c; Brazil kegs, 13c; compound, 12½c in carlots.

1935 CORN-HOG REDUCTION

Contracted reduction by 1935 corn-hog participants from their 1932-33 average hog production will amount to approximately 4,800,000 hogs, according to AAA estimates. Contract signers in the 1935 program have agreed to hold hog production 10 per cent under their 1932-33 average. The total hog decrease, however, represents less than 7 per cent of annual hog production in 1932-33, as compared with nearly 20 per cent last year when contracting farmers were asked to reduce their market hog production by 25 per cent.

Participants in the 1935 corn-hog program number 1,032,500, according to Claude R. Wickard, chief of the AAA corn-hog section, who reports that all contracts are now in some stage of completion. This total is approximately 10 per cent less than in 1934, although the drop in withheld corn acreage is from 13,030,000 to approximately 12,000,000 acres.

Corn-hog officials estimate that rental and benefit payments, derived from processing taxes, will total approximately \$186,000,000 under the 1935 program.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, June 27, 1935.

General provision market quiet and unchanged; slow demand for hams but expect improvement soon; very poor demand for lard.

Thursday's prices were: Hams, American cut, 88s; hams, long cut, 87s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 61s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 87s; Canadian Cumberlands, 78s; spot lard, 60s 6d.

MEAT IMPORTS AT NEW YORK

For the week ended June 22, 1935:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef.....	100,920 lbs.	
Argentina—Oleo oil	224,210 lbs.	
Australia—Edible tallow	45,444 lbs.	
Canada—Bacon	2,140 lbs.	
Canada—S. P. Ham	5,100 lbs.	
Canada—200 pieces fresh beef.....	6,612 lbs.	
Canada—Calf livers	360 lbs.	
Canada—Fresh beef loins	1,308 lbs.	
Czecho-Slovakia—Cooked ham	238 lbs.	
Denmark—Liverpaste	690 lbs.	
Germany—Smoked pork	4,055 lbs.	
Germany—Sausage	888 lbs.	
Germany—Soup powder	3,976 lbs.	
Germany—Bouillon	408 lbs.	
Hungary—Salami	125 lbs.	
Italy—Salami	125 lbs.	
New Zealand—Edible tallow	167,743 lbs.	
Poland—Ham	35,683 lbs.	
Uruguay—Canned corned beef	18,000 lbs.	

PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended June 22, 1935:

	PORK.		
	Week ended June 22, 1935, bbls.	Week ended June 23, 1934, bbls.	Nov. 1, 1934 to June 22, 1935, bbls.
Total	30	1,477	
United Kingdom	30	701	
Continent	30	516	
West Indies	30	260	
BACON AND HAMS.			
	M lbs.	M lbs.	M lbs.
Total	1,145	1,738	87,306
United Kingdom	1,143	1,577	86,427
Continent	80	644	
West Indies	80	57	
B. N. A. Colonies	2	1	
Other countries	2	101	177
LARD.			
	M lbs.	M lbs.	M lbs.
Total	548	10,145	83,857
United Kingdom	544	9,068	76,706
Continent	4	403	3,749
Sth. and Ctl. America	486	1,110	
West Indies	182	2,273	
B. N. A. Colonies	13	13	
Other countries	6	6	

TOTAL EXPORTS BY PORTS.

From	Bacon and		
	Pork, bbls.	Hams, M lbs.	Lard, M lbs.
New York	308	345	
Montreal	837	203	
Total week	1,145	548	
Previous week	25	1,933	1,661
2 weeks ago	2,093	1,637	
Cor. week 1934	30	1,738	10,145
SUMMARY NOV. 1, 1934, TO JUNE 22, 1935.			
	1934 to 1933 to 1935.	1934.	De-crease.
Pork, M lbs.	295	445	150
Bacon and hams, M lbs.	87,306	94,233	6,927
Lard, M lbs.	83,857	276,484	192,627

FINANCIAL NOTES

Consolidated net income of Wesson Oil and Snowdrift Co. for 9 months ended May 31, 1935, was \$2,856,171, equal after preferred dividends to \$3.36 a share on common against 71 cents a share for same period last year.

Capital structure of the Cleveland Provision Co., Cleveland, O., will be reorganized.

Stockholders meeting of Adolf Gobel, Inc., has been postponed until July 9.

Directors of Wilson & Co. have declared a dividend of 12½ cents a share on new common stock and a quarterly payment of \$1.50 a share on 6 per cent preferred stock. Common dividend is payable September 1 to stock of record August 15, and preferred payment is payable August 1 to stock of record July 15.

CHAIN STORE NOTES

Safeway Stores reports sales of \$21,911,168 for four weeks ended June 15, against \$19,000,462 in like period last year, an increase of 15.8 per cent. Total for first 24 weeks of year was \$124,604,646, against \$106,417,354 in 1934, an increase of 17.1 per cent.

American Stores reports sales of \$11,349,389 for 5 weeks ended June 1, a 1 per cent increase over the same period in 1934. Total sales for first 5 months of year were \$49,704,180, against \$49,154,816 in 1934.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 26, 1935, or nearest previous date, with number of shares dealt in during week and closing prices, June 19, 1935:

	Sales, High. Low.		—Close—	
	Week ended June 26, 1935.	June 26, 1935.	June 26, 1935.	June 19, 1935.
Amal. Leather.....	1,100	2½	2½	2½
Do. Pfd.....	100	26	26	30
Amer. H. & L.....	500	5	4½	5½
Do. Pfd.....	200	21½	21½	21
Amer. Stores.....	800	37½	36½	37½
Armour III.....	10,300	4	3½	3½
Do. Pr. Pfd.....	3,100	61	60½	61
Do. Del. Pfd.....	400	103½	103½	103½
Beechnut Pack.....	300	90	90	90
Bohach, H. C.....	5½
Do. Pfd.....	65
Chick. Co. Oil.....	1,800	27½	27½	28½
Childs Co.....	4,600	5	5	4½
Cudahy Pack.....	900	42	42	41
First Nat. Strs.....	3,600	55	54½	55
Gen. Foods.....	11,300	37	36½	36½
Gobel Co.....	3,800	1½	1½	1½
Gr. A. & P. Ist Pfd.....	100	126	125½	126½
Do. New.....	220	128	128	128
Hormel, G. A.....	50	17½	17½	18
Hygrade Food.....	400	1½	1½	1½
Kroger G. & B. 12.300	28½	28½	28½	28½
Libby McNeill.....	3,550	6½	6½	6½
Mickelberry Co.....	1
M. & H. Pfd.....	10	1½	1½	1½
Morrell & Co.....	200	60½	60½	60½
Nat. Leather.....	900	15/16	15/16	15/16
Nat. Tea.....	4,800	10½	10½	10½
Proc. & Gamb.....	7,400	49½	49½	50½
Do. Pr. Pfd.....	130	119½	119½	120
Rath Pack.....	28
Safeway Strs.....	6,200	39½	39	37½
Do. 6% Pfd.....	50	112½	112	112½
Do. 7% Pfd.....	350	114	114	114½
Stahl Meyer.....	1½
Swift & Co.....	16,350	15½	15½	15½
Do. Intl.....	6,050	34½	33½	33½
Trunz Pork.....	7½
U. S. Leather.....	500	7½	7½	7½
Do. A.....	2,300	11½	11½	11½
Do. Pr. Pfd.....	300	62	62	64
Wesson Oil.....	14,600	37	36½	36½
Do. Pfd.....	1,100	79½	79½	77½
Wilson & Co.....	17,300	5½	5½	5½
Do. 6% Pfd.....	2,200	68	67½	69½

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.		Week ended June 26, 1935.		Cor. week, 1934.	
Prime native steers—		18 1/2 @ 19 1/2		12 1/2 @ 13	
400-600		18 1/2 @ 19 1/2		12 @ 12 1/2	
600-800		18 1/2 @ 19 1/2		13 1/2 @ 14	
800-1000		18 1/2 @ 19			
Good native steers—					
400-600		16 1/2 @ 17 1/2		10 1/2 @ 11 1/2	
600-800		16 1/2 @ 17 1/2		11 @ 11 1/2	
800-1000		17 @ 18		12 @ 12 1/2	
Medium steers—					
400-600		15 @ 16		9 1/2 @ 10 1/2	
600-800		16 @ 16 1/2		10 1/2 @ 11	
800-1000		16 1/2 @ 17		11 1/2 @ 12	
Heifers, good, 400-600		15 @ 16 1/2		10 1/2 @ 11 1/2	
Cows, 400-600		10 @ 13		6 1/2 @ 8	
Hind quarters, choice		@ 23		@ 16 1/2	
Fore quarters, choice		@ 15		@ 10 1/2	

Beef Cuts.

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	@ 36	@ 31
Steer loins, No. 2	@ 31	@ 29
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@ 30	@ 28
Steer short loins, No. 2	@ 28	@ 26
Steer loin ends (hips)	@ 23	@ 20
Steer loin ends, No. 2	@ 22	@ 19
Cow loins	@ 22	@ 16
Cow short loins	@ 29	@ 20
Cow loin ends (hips)	@ 12	unquoted
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@ 24	@ 19
Steer ribs, No. 2	@ 23	@ 18
Cow ribs, No. 2	@ 17	@ 10
Cow ribs, No. 3	@ 12	@ 9
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@ 18	@ 13 1/2
Steer rounds, No. 2	@ 17 1/2	@ 13
Steer chucks, prime	unquoted	unquoted
Steer chucks, No. 1	@ 14 1/2	@ 10
Steer chucks, No. 2	@ 14	@ 9 1/2
Cow rounds	@ 14	@ 9
Cow chucks	@ 12	@ 6 1/2
Steer plates	@ 13 1/2	@ 6 1/2
Medium plates	@ 12	@ 6
Briskets, No. 1	@ 16 1/2	@ 10
Steer navel ends	@ 11	@ 5
Cow navel ends	@ 8 1/2	@ 4
Fore shanks	@ 9	@ 5
Hind shanks	@ 6	@ 4
Strip loins, No. 1, bbls.	@ 65	@ 65
Strip loins, No. 2	@ 62	@ 62
Sirloin butts, No. 1	@ 29	@ 22
Sirloin butts, No. 2	@ 23	@ 18
Beef tenderloins, No. 1	@ 75	@ 60
Beef tenderloins, No. 2	@ 55	@ 50
Rump butts	@ 15	@ 18
Flank steaks	@ 12	@ 18
Shoulder clods	@ 13 1/2	@ 8 1/2
Hanging tenderloins	@ 14	@ 6
Insides, green, 5@8 lbs.	@ 15 1/2	@ 10 1/2
Outsides, green, 5@6 lbs.	@ 14	@ 8 1/2
Knuckles, green, 5@6 lbs.	@ 15 1/2	@ 8 1/2

Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 12 1/2	@ 5
Tongues	@ 21	@ 17
Sweetbreads	@ 17	@ 10
Ox-tail, per lb.	@ 10	@ 5
Fresh tripe, plain	@ 10	@ 4
Fresh tripe, H. C.	@ 12 1/2	@ 8
Livers	@ 16	@ 13
Kidneys, per lb.	@ 10 1/2	@ 8

Veal.

Choice carcass	@ 14	@ 10
Good carcass	@ 12	@ 8
Good saddles	@ 16	@ 13
Good racks	@ 10	@ 8
Medium racks	@ 8	@ 5

Veal Products.

Brains, each	@ 10	@ 7
Sweetbreads	@ 28	@ 35
Calf livers	@ 25	@ 35

Lamb.

Choice lambs	@ 18	@ 19
Medium lambs	@ 16	@ 17
Choice saddles	@ 22	@ 21
Medium saddles	@ 20	@ 19
Choice fores	@ 16	@ 17
Medium fores	@ 14	@ 15
Lamb fries, per lb.	@ 22	@ 12
Lamb tongues, per lb.	@ 15	@ 12
Lamb kidneys, per lb.	@ 20	@ 25

Mutton.

Heavy sheep	@ 6	@ 4
Light sheep	@ 10	@ 7
Heavy saddles	@ 12	@ 5
Light saddles	@ 13	@ 9
Heavy fores	@ 7	@ 6
Light fores	@ 8	@ 6
Mutton legs	@ 14	@ 10
Mutton loins	@ 10	@ 8
Mutton stew	@ 8	@ 4
Sheep tongues, per lb.	@ 12 1/2	@ 12
Sheep heads, each	@ 10	@ 10

Fresh Pork, Etc.

Pork loins, 8@10 lbs., av.	@ 23	@ 15 1/2
Picnic shoulders	@ 16 1/2	@ 10
Skinned shoulders	@ 17 1/2	@ 11 1/2
Tenderloins	@ 32	@ 26
Spare ribs	@ 12	@ 6 1/2
Back fat	@ 15	@ 8
Boston butts	@ 22	@ 13
Boneless butts, cellar trim,	@ 25	@ 17
2@4	@ 12	@ 6 1/2
Hocks	@ 10	@ 5
Tails	@ 5	@ 2
Neck bones	@ 11	@ 5
Silp bones	@ 12	@ 7
Blade bones	@ 4	@ 2 1/2
Pigs' feet	@ 10	@ 6
Kidneys, per lb.	@ 11	@ 8
Livers	@ 10	@ 6
Brains	@ 5	@ 4
Ears	@ 8	@ 5
Snouts	@ 8	@ 4
Heads	@ 8	@ 5
Chitterlings	@ 5	@ 5

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 28 1/2	@ 28 1/2
Country style sausage, fresh in links	@ 22 1/2	@ 22 1/2
Country style sausage, fresh in bulk	@ 20 1/2	@ 20 1/2
Country style sausage, smoked	@ 24 1/2	@ 24 1/2
Frankfurters in sheep casings	@ 22 1/2	@ 22 1/2
Frankfurters in hog casings	@ 20 1/2	@ 20 1/2
Bologna in beef middles, choice	@ 17 1/2	@ 17 1/2
Bologna in beef rounds, choice	@ 20 1/2	@ 20 1/2
Liver sausage in hog bungs	@ 20 1/2	@ 20 1/2
Smoked liver sausage in hog bungs	@ 18 1/2	@ 18 1/2
Head cheese	@ 25 1/2	@ 25 1/2
New England luncheon specialty	@ 20 1/2	@ 20 1/2
Mixed luncheon specialty, choice	@ 27	@ 27
Tongue sausage	@ 18	@ 18
Blood sausage	@ 19 1/2	@ 19 1/2
Souse	@ 18 1/2	@ 18 1/2
Polish sausage	@ 18 1/2	@ 18 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 40	@ 40
Thuringer cervelat	@ 22	@ 22
Farmer	@ 28	@ 28
Holsteiner	@ 26	@ 26
B. C. salami, choice, in hog bungs	@ 37	@ 37
Milano salami, choice, in hog bungs	@ 22	@ 22
B. C. salami, new condition	@ 25	@ 25
Prisces, choice, in hog middles	@ 43	@ 43
Genoa style salami	@ 43	@ 43
Pepperoni	@ 35	@ 35
Mortadella, new condition	@ 43	@ 43
Capicola	@ 35	@ 35
Italian style hams	@ 38	@ 38
Virginia hams	@ 38	@ 38

SAUSAGE MATERIALS

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	13 1/2 @ 14	@ 17
Special lean pork trimmings	@ 18 1/2	@ 18 1/2
Extra lean pork trimmings	@ 12 1/2	@ 9 1/2
Pork cheek meat	@ 10	@ 10 1/2
Pork hearts	@ 10 1/2	@ 11
Native boneless bull meat (heavy)	@ 9 1/2	@ 9 1/2
Boneless chucks	@ 8 1/2	@ 8 1/2
Shank meat	@ 8 1/2	@ 8 1/2
Beef trimmings	@ 9	@ 9
Beef cheeks (trimmed)	@ 7 1/2	@ 7 1/2
Dr. canner cows, 350 lbs. and up	@ 8 1/2	@ 8 1/2
Dressed cutter cow, 400 lbs. and up	@ 17 1/2	@ 17 1/2
Dr. bologna bulls, 600 lbs. and up		
Pork tongues, canner trim, S. P.		

SAUSAGE IN OIL

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$6.50	
Large tins, 1 to crate	7.25	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate	7.50	
Large tins, 1 to crate	8.25	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	6.75	
Large tins, 1 to crate	7.50	

BARRELED PORK AND BEEF

Meat pork, regular	@ 33.00	@ 33.00
Family back pork, 24 to 34 pieces	@ 32.50	@ 32.50
Family back pork, 35 to 45 pieces	@ 32.00	@ 32.00
Clear back pork, 40 to 50 pieces	@ 33.00	@ 33.00
Clear plate pork, 25 to 35 pieces	@ 31.00	@ 31.00
Bean pork	@ 37.00	@ 37.00
Brisket pork	@ 27.00	@ 27.00
Plate beef	@ 28.00	@ 28.00
Extra plate beef, 200 lb. bbls.		

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	15.50	
Lamb tongue, short cut, 200-lb. bbl.	40.00	
Regular tripe, 200-lb. bbl.	20.00	
Honeycomb tripe, 200-lb. bbl.	25.00	
Pocket honeycomb tripe, 200-lb. bbl.	28.00	

DRY SALT MEATS

Clear bellies, 18@20 lbs.	@ 17 1/2	@ 17 1/2
Clear bellies, 14@16 lbs.	@ 17 1/2	@ 17 1/2
Rib bellies, 25@30 lbs.	@ 17	@ 17
Fat backs, 10@12 lbs.	@ 12 1/2	@ 12 1/2
Fat backs, 14@16 lbs.	@ 14 1/2	@ 14 1/2
Regular plates	@ 14 1/2	@ 14 1/2
Jowl butts	@ 14	@ 14

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs.	22 @ 23	
Fancy skd. hams, 14@16 lbs.	23 @ 24	
Standard reg. hams, 14@16 lbs., plain	21 1/2 @ 22 1/2	
Picnics, 4@8 lbs., short shank, plain	19 1/2 @ 20 1/2	
Picnics, 4@8 lbs., long shank, plain	18 @ 19	
Fancy bacon, 6@8 lbs., parchment paper	29 1/2 @ 30 1/2	
Standard bacon, 6@8 lbs., plain	26 1/2 @ 27 1/2	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	27 @ 28	
Outsides, 5@9 lbs.	22 @ 23	
Knuckles, 5@9 lbs.	24 @ 25	
Cooked hams, choice, skin on, fattened	34 1/2 @ 35 1/2	
Cooked hams, choice, skinless, fattened	37 @ 38	
Cooked picnics, skin on, fattened	28 @ 29	
Cooked picnics, skinless, fattened	29 1/2 @ 30 1/2	
Cooked loin roll, smoked	41 @ 42	

LARD

Prime steam, cash, Bd. Trade	@ \$13.60	
Prime steam, loose, Bd. Trade	@ 13.80	
Refined lard, tierces, f.o.b. Chicago	@ 15 1/2	
Kettle rend, tierces, f.o.b. Chicago	@ 15 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 16 1/2	
Neutral, in tierces, f.o.b. Chicago	@ 16 1/2	
Compound, vegetable, tierces, c.a.f.	@ 12 1/2	

OLEO OIL AND STEARINE

Extra oleo oil	11 1/2 @ 12	
Prime No. 2 oleo oil	10 1/2 @ 11	
Prime oleo stearine, edible	8 1/2 @ 9	

TALLOW AND GREASES

Edible tallow, under 10% acid, 43 titre 7 1/2	@ 8	
Prime packers' tallow	6 1/2 @ 6 1/2	
No. 1 tallow, 10% f.f.a.	6 @ 6 1/2	
Special tallow	6 1/2 @ 6 1/2	
Choice white grease	7 1/2 @ 8	
A-White grease	6 1/2 @ 6 1/2	
B-White grease maximum 5% acid	6 1/2 @ 6 1/2	
Yellow grease, 10@15%	5 1/2 @ 6	
Brown grease, 40% f.f.a.	5 1/2 @ 5 1/2	

ANIMAL OILS

Prime edible	@ 16 1/2	
Prime inedible	@ 12	
Headlight	@ 13	
Prime W. S.	@ 12 1/2	
Extra W. S.	@ 12 1/2	
Extra No. 1	@ 12	
No. 1 lard oil	@ 11	
No. 2 lard oil	@ 10 1/2	
Acidless tallow oil	@ 11 1/2	
20% neatfoot	@ 10 1/2	
Pure neatfoot	@ 12 1/2	
Special neatfoot	@ 12 1/2	
Extra neatfoot	@ 11 1/2	
No. 1 neatfoot	@ 11 1/2	
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

VEGETABLE OILS

Crude cottonseed oil in tanks, f.o.b.		
Valley points, prompt	8 1/2 @ 8 1/2	
White, deodorized, in bbls., f.o.b. Chicago	11 1/2 @ 11 1/2	
Yellow, deodorized	11 1/2 @ 11 1/2	
Soap stock, 50% f.f.a., f.o.b. mills	2 @ 2	
Corn oil, in tanks, f.o.b. mills	8 1/2 @ 8 1/2	
Soya bean oil, f.o.b. mills	8 1/2 @ 8 1/2	
Cocconut oil, seller's tanks, f.o.b. coast	@ 3 1/2	
Refined in bbls., f.o.b. Chicago	10 1/2 @ 11	

OLEOMARGARINE

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	15 @ 16	
Nut, 1-lb. cartons, f.o.b. Chicago	@ 13 1/2	
Puff paste	@ 14 1/2	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered.....	\$9.10	
5 or more bbls. delivered.....	8.93	
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbf. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62½	7.50
Large crystals.....	8.00	7.75
Dbf. refd. gran. nitrate of soda.....	3.62½	3.25
Salt per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	
Sugar—		
Raw sugar, 96 basis, f.o.b. New Or-		
leans.....	@ 3.35	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refiners (2%).....	@ 9.25	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.75	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@ 4.65	

SPICES

(Basis Chicago, original bbls., bags or bales).

	Whole.	Ground.
Allspice Prime.....	8 9½	
Resifted.....	8½ 10	
Chili Pepper, Fancy.....	23½	
Chili Powder, Fancy.....	23	
Cloves, Amboyana.....	23 27	
Madagascar.....	13 16	
Zanzibar.....	14 17	
Ginger, Jamaica.....	18 20½	
African.....	9½ 11½	
Mace, Fancy Banda.....	65 70	
East India.....	60 65	
E. I. & W. I. Blend.....	60 60	
Mustard Flour, Fancy.....	24 24	
No. 1.....	15 15	
Nutmegs, Fancy Banda.....	22¼ 22¼	
East India.....	19¼ 19¼	
E. I. & W. I. Blend.....	16½ 16½	
Paprika, Extra Fancy.....	24 24	
Fancy.....	23 23	
Hungarian.....	27 27	
Pepina Sweet Red Pepper.....	20½ 20½	
Pepper, Cayenne.....	22 22	
Red Pepper No. 1.....	16¼ 16¼	
Pepper, Black Aleppy.....	10 11½	
Black Lampong.....	8¼ 8¼	
Black Tellicherry.....	11½ 11½	
White Java Mantok.....	17¼ 17¼	
White Singapore.....	15½ 15½	
White Packers.....	16 16	

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed.....	9 11	
Celery Seed.....	37 42	
Cominos Seed.....	15 18	
Coriander Monro.....	6 6½	
Coriander Morocco Natural No. 1.....	6 8	
Mustard Seed, Cal. Yellow.....	11 13	
American.....	8½ 10½	
Marjoram, French.....	32 36	
Oregano.....	11 14	
Sage, Delmonico Fancy.....	7 9	
Dalmation No. 1 Fancy.....	6¼ 8¼	

SAUSAGE CASINGS

(F. O. R. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef Casings:	
Domestic rounds, 180 pack.....	@ 28
Domestic rounds 140 pack.....	@ 38
Export rounds, wide.....	@ 32½
Export rounds, medium.....	@ 35
Export rounds, narrow.....	@ 38
No. 1 weasands.....	@ 05
No. 2 weasands.....	@ 03
No. 1 bungs.....	@ 12
No. 2 bungs.....	@ 07
Middles, regular.....	@ 50
Middles, select, wide, 2½ in. diam.....	.00
Middles, select, extra wide, 2½ in. and over.....	.85
Dried bladders:	
12-15 in. wide, flat.....	1.00
10-12 in. wide, flat.....	.80
8-10 in. wide, flat.....	.60
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.60
Narrow, special, per 100 yds.....	2.25
Medium, regular.....	2.15
Wide, per 100 yds.....	1.75
Extra wide, per 100 yds.....	1.80
Export hams.....	.28
Large prime bungs.....	.21
Medium prime bungs.....	.15
Small prime bungs.....	.10
Middles, per set.....	.17
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black iron hoops.....	\$1.35 @ 1.37½
Oak pork barrels, black iron hoops.....	1.25 @ 1.27½
Ash pork barrels, galv. iron hoops.....	1.43½ @ 1.45
Oak pork barrels, galv. iron hoops.....	1.32¼ @ 1.35
White oak ham tierces.....	2.12¼ @ 2.15
Red oak lard tierces.....	1.87½ @ 1.90
White oak lard tierces.....	1.97½ @ 2.00

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1,000-lb.....	@ \$11.10
Steers, medium, 1,137-1,250 lbs.....	\$ 9.75 @ 9.90
Bulls.....	@ 6.25 down
Cows, common and medium.....	5.00 @ 6.75
Cows, cutter and low cutter.....	3.00 @ 4.50

LIVE CALVES

Vealers, good and choice.....	\$ 9.00 @ \$10.00
Vealers, medium.....	7.00 @ 8.50
Vealers, cull and common.....	4.00 @ 6.50

LIVE LAMBS

Lambs, strictly choice.....	@ \$ 9.75
Lambs, good.....	\$ 9.25 @ 9.50
Lambs, medium grade.....	7.75 @ 8.50
Ewes.....	@ 3.50

LIVE HOGS

Hogs, desirable, 180-lb. average....	@ \$ 9.80
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DRESSED BEEF

City Dressed.

Choice, native, heavy.....	@ 20
Choice, native, light.....	@ 20
Native, common to fair.....	@ 17

Western Dressed Beef.

Native steers, 800@800 lbs.....	@ 19
Native choice yearlings, 440@600 lbs.....	@ 18
Good to choice heifers.....	@ 16
Good to choice cows.....	@ 15
Common to fair cows.....	@ 13
Fresh bologna bulls.....	@ 12

BEEF CUTS

	Western.	City.
No. 1 ribs.....	24 @ 26	24 @ 26
No. 2 ribs.....	22 @ 23	22 @ 23
No. 3 ribs.....	18 @ 20	18 @ 21
No. 1 loins.....	30 @ 32	32 @ 36
No. 2 loins.....	26 @ 28	28 @ 30
No. 3 loins.....	22 @ 24	22 @ 24
No. 1 hinds and ribs.....	20 @ 24	20 @ 24
No. 2 hinds and ribs.....	17 @ 19	17 @ 19
No. 1 rounds.....	17 @ 18	17 @ 18
No. 2 rounds.....	16 @ 17	16 @ 17
No. 3 rounds.....	15 @ 16	15 @ 16
No. 1 chuck.....	17 @ 18	17 @ 18
No. 2 chuck.....	16 @ 17	16 @ 17
No. 3 chuck.....	14 @ 15	15 @ 16
Bolognas.....	12 @ 13	
Rolls, reg. 6@8 lbs. avg.....	23 @ 25	
Rolls, reg. 4@6 lbs. avg.....	18 @ 20	
Tenderloins, 4@6 lbs. avg.....	50 @ 60	
Tenderloins, 5@6 lbs. avg.....	50 @ 60	
Shoulder clods.....	12 @ 14	

DRESSED VEAL

Good.....	@ 15 @ 16
Medium.....	@ 14 @ 15½
Common.....	12 up

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	16½ @ 17½
Lambs, good.....	15½ @ 16½
Lambs, medium.....	13 up
Sheep, good.....	10 @ 11
Sheep, medium.....	8 @ 10

DRESSED HOGS

Hogs, good to choice.....	\$17.25 @ \$17.50
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@ 23
Pork tenderloins, fresh.....	@ 40
Pork tenderloins, frozen.....	@ 32
Shoulders, Western, 10@12 lbs. avg.....	17½ @ 18
Butts, boneless, Western.....	22 @ 23
Butts, regular, Western.....	21 @ 22
Hams, Western, fresh, 10@12 lbs. avg.....	20 @ 21
Picnic hams, Western, fresh, 6@8 lbs. average.....	16 @ 17
Pork trimmings, extra lean.....	21 @ 22
Pork trimmings, regular 50% lean.....	16 @ 17
Spareribs.....	13 @ 14

SMOKED MEATS

Regular hams, 8@10 lbs. avg.....	24 @ 25
Regular hams, 10@12 lbs. avg.....	23 @ 24
Regular hams, 12@14 lbs. avg.....	22½ @ 23½
Skinned hams, 10@12 lbs. avg.....	24½ @ 25½
Skinned hams, 12@14 lbs. avg.....	24 @ 25
Skinned hams, 16@18 lbs. avg.....	23 @ 24
Skinned hams, 18@20 lbs. avg.....	22 @ 23
Picnics, 4@6 lbs. avg.....	19½ @ 20
Picnics, 6@8 lbs. avg.....	19 @ 20
City pickled bellies, 8@12 lbs. avg.....	23 @ 25
Bacon, boneless, Western.....	30 @ 31
Bacon, boneless, city.....	29 @ 30
Rollettes, 8@10 lbs.....	23 @ 24
Ref. tongue, light.....	23 @ 25
Ref. tongue, heavy.....	25 @ 27

FANCY MEATS

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	14c a pound
Mutton kidneys.....	3c each
Livers, beef.....	27c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT

Shop fat.....	@ 2.25 per cwt.
Break fat.....	@ 2.75 per cwt.
Edible suet.....	@ 4.75 per cwt.
Inedible suet.....	@ 3.25 per cwt.

GREEN CALFSKINS

	5-9 0¼-12¼	12¼-14	14-18	18 up
Prime No. 1 veals.....	15 2.10	2.20	2.25	2.40
Prime No. 2 veals.....	14 1.95	2.05	2.10	2.15
Buttermilk No. 1.....	12 1.80	1.90	1.95
Buttermilk No. 2.....	11 1.70	1.80	1.85
Branded grubby.....	8 1.15	1.25	1.30	1.30
Number 3.....	8 1.15	1.25	1.30	1.30

BONES, HOOFES AND HORNS

Round shin bones, avg., 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg., 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @ 200.00

PRODUCE MARKETS

Chicago. New York.

BUTTER.

Creamery (92 score).....	@ 23	@ 23½
Creamery (90-91 score).....	@ 22½
Creamery firsts (88-89 score).....	21 @ 21½

EGGS.

Extra firsts.....	23½ @ 23½
Firsts (fresh).....	23 @ 23½	@ 24½
Standards.....	25½ @ 25½

LIVE POULTRY.

Fowls.....	9 @ 16½	16 @ 19
Broilers.....	13 @ 18	14 @ 23
Fryers.....	17 @ 19
Spring.....	18 @ 21
Turkeys.....	12 @ 16	10 @ 17
Ducks.....	8 @ 15	9 @ 12
Geese.....	6 @ 10	8 @ 9

DRESSED POULTRY.

Fryers, 31-42, frozen.....	19½ @ 21	20½ @ 22
Roasters, 43-54, frozen.....	23½ @ 26	24½ @ 27
Roasters, 55 & up, frozen.....	27 @ 27½	28 @ 28½
Fowls, 31-47.....	15½ @ 17½	16½ @ 18½
48-59.....	18½ @ 19½	19½ @ 20½
60 and up.....	18 @ 20	19 @ 21

BUTTER AT FIVE MARKETS

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia, and San Francisco, week ended June 20, 1935:

	14	15	17	18	19	20
Chicago.....	23½	24	23½	23½	23½	22½
New York.....	24½	24½	25	24	24	23½
Boston.....	25½	25½	Hol. 24½	25	24½	24½
Phila.....	25½	25½	26	25	25	24½
San Fran.....	27	27	27	27	26½	26

Wholesale prices carlots—fresh centralized carlots—90 score at Chicago:

	14	15	17	18	19	20
Chicago.....	23½	24	23½	23½	23½	22½

Cold storage movement (lbs.):

	This week.	Last week.	Last year.	Since Jan. 1—1935.	1934.
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Chicago 76,267 75,840 52,870 1,427,719 1,416,746

N. Y. 71,600 64,461 58,996 1,561,680 1,782,882

Boston 32,595 22,927 30,500 575,992 612,135

Phila. 21,890 21,394 22,598 551,708 621,701

Total 202,361 184,571 164,874 4,117,099 4,433,464

Receipts of butter by cities (tubs):

	In June 20.	Out June 20.	On hand June 21.	Same week day last year.
Chicago.....	906,509	1,212	20,022,662	12,396,031
N. Y.....	438,616	112,738	10,516,834	3,067,078
Boston.....	113,394	28,665	2,771,985	1,972,476
Phila.....	121,716	8,940	3,325,751	2,791,072
Total.....	1,580,235	151,555	36,637,332	20,226,637

DRESSED BEEF PRICES DROP

Substantial declines in wholesale price of dressed beef during the past month were reported on June 28 by the beef division of the committee on marketing methods of the Institute of American Meat Packers.

A study of current supply and price trends in the beef market discloses that wholesale prices of beef steer carcasses at both New York and Chicago on June 5 were from 11 to 21 per cent under prices during the week ending May 18, the report said.

"The price of beef, as in the case of all meat and meat product prices, is always dependent on the law of supply and demand," explained F. A. Benson of Armour and Company, chairman of the committee. "The supply, of course, is determined by the number of beef cattle sent to market. 'The fact that fresh beef is a highly perishable product, and must therefore be sold promptly at whatever price can be obtained for the available supply, only adds to the effectiveness of the law of supply and demand.'"

Basing his calculations on actual wholesale price figures for beef steer

carcasses as reported by the U. S. Bureau of Agricultural Economics, Mr. Benson presented the following table, the figures in each case representing percentage decline in price on June 25 as compared with the weeks indicated:

	CHICAGO		NEW YORK	
	Week Ended May 18.	Week Ended April 13.	Week Ended May 18.	Week Ended April 13.
300-500 lb.				
Choice	-11	-11	-13	-13
Good	-13	-13	-18	-18
Medium	-19	-19	-19	-19
Common	-22	-22	-15	-19
600-700 lb.				
Choice	-14	-12	-14	-13
Good	-15	-13	-19	-16
Medium	-16	-14	-21	-19
700 lb. up				
Choice	-16	-13	-14	-11
Good	-19	-14	-15	-12

MEAT STORAGE AWARDS

Forty-four firms will store 3,207,000 cases containing approximately 115,459,000 lbs. of emergency drouth program canned meat under awards made June 24 by the Federal Surplus Relief Corporation. FSRC states that this product will be stored in warehouses

until additional shipments of canned beef are needed by the states, beginning about the first week in September. Cases contain tins of 25 ounces, 24 to a case.

Meat packing firms to whom awards were made included: Armour and Company, Chicago, 248,899 cases; Cudahy Packing Co., Chicago, 470,619 cases; Frederick City Packing Co., Frederick, Md., 42,472 cases; Illinois Meat Co., Chicago, 156,109 cases; Mutual Sausage Co., Chicago, 161,693 cases; Sterling Packing Co., Chicago, 38,422 cases; United Packers, Inc., Chicago, 83,507 cases; Wilson & Co., Oklahoma City, Okla., 83,418 cases.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 22, 1935, were 3,282,000 lbs.; previous week, 5,466,000 lbs.; same week last year, 3,216,000 lbs.; from January 1 to June 22 this year, 130,368,000 lbs.; same period a year ago, 116,238,000 lbs.

Shipments of hides from Chicago for the week ended June 22, 1935, were 6,257,000 lbs.; previous week, 5,580,000 lbs.; same week last year, 6,415,000 lbs.; from January 1 to June 22 this year, 164,145,000 lbs.; same period a year ago, 147,954,000 lbs.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 27, 1935:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
(1) (300-500 lbs.) choice.....	\$16.00@17.00		\$15.50@17.00	
Good	14.00@16.00		13.50@15.50	
Medium	11.00@14.00		11.00@13.50	
Common	10.00@11.00		10.00@11.00	
STEERS:				
(500-600 lbs.) choice.....	16.00@17.50		15.50@17.00	17.00@18.00
Good	14.00@16.00		13.50@15.50	15.00@16.50
Medium	11.50@14.00		11.00@13.50	13.50@15.00
Common	10.50@11.50		10.00@11.00	11.00@13.00
STEERS:				
(600-700 lbs.) choice.....	16.00@17.50		16.00@17.50	17.00@18.00
Good	14.50@16.00		14.00@16.00	15.00@16.50
Medium	12.50@14.50	12.00@14.00	12.00@14.00	13.50@15.00
STEERS:				
(700 lbs. up) choice.....	16.00@17.50	16.00@17.00	16.00@17.50	17.00@18.00
Good	14.50@16.00	14.00@16.00	14.00@16.00	15.00@16.50
COWS:				
Good	12.00@13.00	11.50@12.50	12.00@13.00	12.00@13.00
Medium	10.00@12.00	10.50@11.50	10.00@12.00	11.00@12.00
Common	8.50@9.50	9.50@10.50	9.00@10.00	10.00@11.00
Fresh Veal:				
VEAL:				
(2) choice	13.00@14.00	14.00@15.00	14.00@15.00	13.00@14.00
Good	12.00@13.00	13.00@14.00	12.50@14.00	12.00@13.00
Medium	11.00@12.00	11.50@13.00	11.00@12.50	11.00@12.00
Common	9.50@11.00	10.00@11.50	10.00@11.00	10.00@11.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice	16.00@17.00	17.50@18.00	18.00@19.00	17.50@18.00
Good	15.00@16.00	16.50@17.00	17.00@18.00	17.00@17.50
Medium	13.00@15.00	15.00@16.50	16.00@17.00	15.00@17.00
YEARLING:				
(40-55 lbs.) choice.....	14.00@15.00	15.00@16.00	16.00@17.00	14.50@15.00
Good	13.00@14.00	14.00@15.00	15.00@16.00	14.00@14.50
Medium	11.00@13.00	13.00@14.00	14.00@15.00	13.00@14.00
MUTTON:				
(Ewe) (70 lbs. down) good.....	9.00@10.00	8.00@9.00	8.00@9.00	
Medium	8.00@9.00	7.00@8.00	7.00@8.00	
Common	7.00@8.00	6.00@7.00	6.00@7.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.	22.00@23.50	20.00@21.00	21.00@22.50	22.00@23.00
10-12 lbs. avg.	21.00@22.50	20.00@21.00	20.00@22.00	21.00@23.00
12-15 lbs. avg.	19.00@21.00	18.50@20.00	19.00@21.00	20.00@21.00
16-22 lbs. avg.	16.50@17.50	17.00@18.50	18.00@18.50	18.00@19.00
SHOULDERS: N. Y. Style: Skinned:				
8-12 lbs. avg.	17.00@18.00		17.00@18.00	17.00@18.00
PICNICS:				
6-8 lbs. avg.		17.00@18.00		
BUTTS: Boston Style:				
4-8 lbs. avg.	20.00@22.00		20.00@22.00	21.00@23.00

(1) Includes heifer 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 28, 1935, with comparisons, are reported as follows:

	PACKER HIDES.		
	Week ended June 28.	Prev. week.	Cor. week. 1934.
Spr. nat. str.	@ 13n	@ 12½n	10 @ 10½n
Hvy. nat. str.	@ 12½b	@ 12b	10 @ 10½n
Hvy. Tex. str.	@ 12½b	@ 12n	10 @ 10½n
Hvy. butt brand	@ 12½b	@ 12b	10 @ 10½n
strs.	@ 12½b	@ 12b	10 @ 10½n
Hvy. Col. str.	@ 12b	@ 11½b	10 @ 9½
Ex-light Tex. str.	@ 9½b	@ 9b	9 @ 9
Brnd'd cows.	@ 9½b	@ 9b	9 @ 9
Hvy. nat. cows	@ 10b	@ 9½b	9 @ 9
Lat. nat. cows	@ 9½	@ 9	9 @ 9½ax
Nat. bulls ..	@ 9	@ 9	9 @ 9½
Brnd'd bulls.	@ 8	@ 8	5½ @ 6n
Calfskins ..	16½ @ 22	16½ @ 22	12½ @ 14½
Kips, nat.	@ 13	@ 13	@ 12
Kips, ov-wt.	@ 12	@ 12	@ 11
Kips, brnd'd.	@ 10	@ 9	9½n @ 10
Slunks, reg.	@ 87½	@ 87½	@ 80
Slunks, hris. 35	@ 45	@ 45	35 @ 50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND CHICAGO SMALL PACKERS.

Nat. all-wts.	9½ @ 9½n	9½ @ 9½n	@ 9n
Branded	8½ @ 9n	8½ @ 9n	@ 8½n
Nat. bulls ..	@ 8½n	@ 8½n	@ 8½
Brnd'd bulls.	@ 7½n	@ 7½n	@ 5½n
Calfskins ..	14 @ 18ax	14 @ 18	10 @ 11
Kips	@ 12	@ 12	@ 10½
Slunks, reg. 65	@ 75	@ 75	50 @ 60n
Slunks, hris. 25	@ 35	@ 35	25 @ 40n

COUNTRY HIDES.

Hvy. steers.	6½ @ 7	@ 6½n	6 @ 6½
Hvy. cows ..	6½ @ 7	@ 6½n	6 @ 6½
Butts	7½ @ 7½	7 @ 7½	7½ @ 7½
Extremes	7½ @ 8	7½ @ 8	@ 8½
Bulls	5½ @ 5½	4½ @ 5	3½ @ 4
Calfskins ..	10 @ 10½	10 @ 10½	8 @ 8½
Kips	7½ @ 8½	8 @ 8½	@ 8
Light calf. 50	@ 60n	50 @ 60n	25 @ 35n
Deacons	50 @ 60n	50 @ 60n	25 @ 35n
Slunks, reg. 35	@ 50n	35 @ 50n	@ 20n
Slunks, hris. 10	@ 15n	10 @ 15n	@ 10n
Horsehides ..	3.10 @ 3.75	3.00 @ 3.65	2.75 @ 3.25

SHEEPSKINS.

Pkg. lambs.	68 @ 75		
Sm. pkr.			
lamb.	50 @ 55		
Pkr. shearings. 55	@ 57½	55 @ 57½	@ 70
Dry pelts	14 @ 14½	14 @ 14½	@ 13



Hides and Skins

Weekly Market Review

Chicago

PACKER HIDES—Trading in packer hides this week was the heaviest of any week this year, with a total of 175,000 hides reported so far. Included in this movement was about 80,000 branded cows and 45,000 light native cows, dating April forward and some Feb.-Mar. take-off.

One packer, who remained practically out of the market during the recent decline, accounted for the bulk of the business this week. At the opening of the week this packer announced the sale last Saturday of 69,000 branded cows and extreme light Texas steers, and 12,000 extreme light native steers at the advanced prices to one buyer.

Market appears firmly established at these levels, with bids at last trading prices declined for most descriptions.

One packer sold 1,000 May native steers early, and Association sold 800 May-Junes, at 12½c; 12,000 Apr. to June extreme light native steers went early at 10c, and 900 May-Junes later same basis.

One packer sold 3,000 Apr. forward butt branded steers, and another packer 1,800 Apr.-Mays at 12½c. Total of 8,800 Apr. forward Colorados brought 12c. One lot of 8,500 heavy Texas steers sold at 12½c for Apr. to June, and 12c for prior to Aprils. Light Texas steers quotable 11½c nom. One lot of 9,000 Apr. to June extreme light Texas steers sold early at 9½c, with further sales later this basis.

One lot of 2,200 Apr. to June heavy native cows sold late last week at 10c, 1,700 more later at 10c and bid for more. One lot of 15,000 Feb.-Mar. light native cows sold at 9c, early; total of about 30,000 more sold later, mostly in line with final sale of 22,000 at 10c for Junes, 9½c for Mays, 9½c for Aprils, and 9½c for some Apr.-Mays. One packer sold 60,000 Apr. to June branded cows, and another packer 16,000 same dating, all at 9½c; Association sold a car Junes at 9½c.

SMALL PACKER HIDES—Strictly Chicago small packer all-weights of June take-off quoted nominally 9½@9½c for natives, branded ½c less. Outside small packer lots usually range 8½@8¾c, selected, for May forward natives, 8@8¾c earlier salting.

PACIFIC COAST—At close of last week, around 25,000 more May-June hides sold in Pacific Coast market at 10c for steers and 8c for cows, flat, f.o.b. shipping points, steady prices.

FOREIGN WET SALTED HIDES—South American market active, mostly about ¼c under last previous sales in a good way. One lot of 5,000 Argentin

tine frigorifico steers sold early equal to 11½c, c.i.f. New York; later about 22,000 more moved at 67 pesos or 11½c, against 70 pesos or 11½c two weeks back. Final sale 9,000 same description at 67½ pesos, equal to about 11½c.

COUNTRY HIDES—The country market continues rather slow. Offerings at interior points are firmly held and collectors are slow to move their selections at the prices obtainable, due to poor prospects of replacing stocks at prices in line with those obtainable for tanner selections. Some dealers report countries rather difficult to buy and also difficult to sell. All-weights quoted 7@7¼c, selected, delivered, for trimmed hides around 47-lb. average; some 37/38-lb. average sold equal to 7¼c, trimmed, while couple cars untrimmed reported at 7c. Heavy steers and cows 6¼@7c, with offerings at 7c. Buff weights quoted 7¼c asked. Extremes 8c asked, with bid of 7½c flat basis declined. Bulls around 5½c; glues very slow at 4½c. All-weight branded 5¼@6c, flat, less Chicago freight.

CALFSKINS—Bulk of packers' May calf have already moved, with last trading at 22c for picked point heavies, Cleveland, Detroit and Evansville, 21c for northern point heavies, and 16½c for lights under 9½-lb. Last trading price of 9½c for River point heavies declined, asking 20c.

Chicago city calfskins quiet and a bit dull. Offerings at last trading prices, 14c for 8/10-lb. and 18c for 10/15-lb., unsold. Outside cities, 8/15-lb., quoted around 15@15½c; mixed cities and countries, 12½@13c; straight countries, 10@10½c. Chicago city light calf and deacons last sold at \$1.00.

KIPSKINS—One packer sold 6,000 May-June northern native kips, and another packer 3,500 Mays, all at 13c, steady; one lot of 5,800 May-June southern native kips sold at 12c, steady basis. One packer sold 5,000 May-June branded kips early at 10c, or cent over last sale about six weeks back; later another packer sold 2,600 and a third packer 1,400 May-June brands at 10c.

Chicago city kipskins last sold at 12c; stocks light. Outside cities quoted around 11½@12c; mixed cities and countries 9½@10c; straight countries, 7¼@8¼c.

Packer regular slunks last sold in a large way at 87½c for three packers' May products, two weeks back.

HORSEHIDES—Horsehides a bit firmer, with good city renderers quoted \$3.60@3.75; mixed city and country lots \$3.10@3.25, with market tending toward the high of the range.

SHEEPSKINS—Dry pelts in very light supply at present and quoted 14@14½c for full wools, with short wools and pieces half-price. Shearling production has declined sharply from the recent peak and unsold stocks light; last sales in one direction 57½c for No. 1's, 40c for No. 2's, and 20c for clips, these prices obtained in a large way over couple weeks; No. 1's quoted 55c in another direction. California spring lamb pickled skins about cleaned up, with Idahos and native coming at present; no sales reported as yet on new pickled skins but killers' ideas are \$5.00 per doz. for June skins; buyers' ideas down to \$4.50.

New York

PACKER HIDES—One packer moved a car May native steers at 13c, and all packers sold their June native steers, about a car each, all at 13c, tanner business. One packer holds about a car each May butts and Colorados, and all packers hold their June brands, declining bids of 12½c for butts and 12c for Colorados.

CALFSKINS—Last trading in packer calf was 7-9's at \$2.05, and 9-12's at \$2.85, or 10c over prices obtained earlier, at which time collectors also sold 4-5's at \$1.05, 5-7's at \$1.25, 7-9's at \$1.70 and 9-12's at \$2.60. Collectors' ideas 5@10c higher. Tanners' interest rather light at present.

N. Y. FUTURE HIDE PRICES

Saturday, June 22, 1935—No session.

Monday, June 24, 1935—Close: Sept. 10.40@10.41 sales; Dec. 10.72 sale; Mar. 11.00@11.03; June (1936) 11.30n; sales 105 lots. Closing 35@38 higher.

Tuesday, June 25, 1935—Close: Sept. 10.33 sale; Dec. 10.63 sale; Mar. 10.90@10.94; June (1936) 11.20n; sales 36 lots. Closing 7@10 lower.

Wednesday, June 26, 1935—Close: Sept. 10.45@10.48; Dec. 10.75@10.80 sales; Mar. 11.08@11.14 sales; June (1936) 11.40n; sales 107 lots. Closing 12@20 higher.

Thursday, June 27, 1935—Close: Sept. 10.41@10.46; Dec. 10.75; sale; Mar. 11.06@11.10; June (1936) 11.36n; sales 83 lots. Closing unchanged to 4 lower.

Friday, June 28, 1935—Close: Sept. 10.62@10.65 sales; Dec. 10.92@10.95; Mar. 11.29 sale; June (1936) 11.59n; sales 80 lots. Closing 17@23 higher.

WEEKLY HIDE IMPORTS

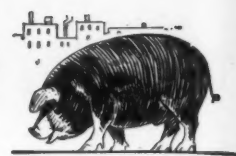
Imports of cattle hides at leading U. S. ports, for week ended June 22:

Week ending	New York.	Boston.	Phila.
June 22, 1935.....	37,471
June 15, 1935.....	16,207	500	1,117
June 8, 1935.....	21,351
June 1, 1935.....	86,765
Total 1935.....	635,008	20,478	15,281
June 23, 1934.....	22,351	24
June 16, 1934.....	21,593
	428,539	27,011	30,763



Live Stock Markets

Weekly Review



CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, June 27, 1935.

CATTLE—Compared with last Friday: Strictly good and choice fed steers and yearlings, 25c higher; lower grade steers, strong to 25c higher. Demand very broad for all grades light steers and light heifer and mixed yearlings. Latter class, along with butcher heifers unevenly 25@50c higher, instances more; common beef cows and all cutter grades, weak; better grade beef cows, strong to 25c higher. Undertone on bulls was weak to lower; vealers, unevenly 50@75c lower; extreme top strictly choice 1,203-lb. steers, \$12.75; next highest price, \$12.50, little above \$12.25; best long yearlings, \$12.00; heifer yearlings, \$10.25; heavy heifers, \$10.00; cutter cows, \$4.25 down; most beef cows, \$4.75@5.75; strictly good kinds, \$7.50@8.25. Average price of fat steers and yearlings was around \$9.75.

HOGS—Compared with last Friday: Generally 10@15c lower on all classes; week's top, \$9.75; closing peak, \$9.70; late bulk better grade 200 to 230 lbs., \$9.50@9.65; 230 to 290 lbs., \$9.00@9.60; 290 to 340 lbs., \$8.60@9.10; 160 to 200 lbs., \$9.25@9.60; light lights, \$8.75@9.40; most pigs, below \$8.50; good packing sows, \$8.00@8.35; best, \$8.50.

SHEEP—Compared with last Friday: Spring lambs, steady to shade stronger; yearlings, 25@50c lower; sheep, firm; week's top native spring lambs, \$9.35; practical top at close, \$8.85; closing bulk, \$8.50@8.75; two doubles rather plain 77-lb. Idahos, \$8.00 late; best yearlings, \$6.75 at mid-week; closing bulk, \$5.75@6.25; top ewes, \$3.50; most natives, \$2.00@3.25.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Mo., June 27, 1935.

CATTLE—Closing values are strong to 25c higher than last Friday. Lower grades and grass fat offerings predominated in supply. These are selling at steady to 25c lower rates. Choice 1,070-lb. steers, \$11.00 for top; choice 1,435-lb. weights, \$10.80; most short feds, \$8.00@9.75; grassers, \$5.25@7.75. Light yearlings and she stock ruled strong to mostly 25c higher. Bulls closed weak; vealers, firm; late top, \$8.00.

HOGS—Final values were unevenly 10@25c lower, with weights above 200 lbs. showing most of loss. Late top rested at \$9.15 on choice 210- to 240-lb. weights; most 180- to 270-lb. weights,

\$8.95@9.10; a few weightier butchers, \$8.65@8.90; most 140- to 170-lb. selections, \$8.35@8.95. Packing sows declined 10@15c, with late sales at \$8.10 down.

SHEEP—Fat lamb yearlings are unevenly 25@40c below last Friday. Choice native springers scored \$8.50 early in week; most late arrivals, \$8.15 down. No choice desirable weight yearlings were offered, and the bulk sold from \$5.50@6.00; mature sheep, steady; best light weight fat ewes, \$3.00.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., June 27, 1935.

CATTLE—Current prices are 25@40c higher than Friday of last week; medium to good grades, steady to 25c higher; heifers, fully 25c up, some good to choice lightweights up more; cows, strong. Bulls are strong to 25c higher; vealers, 50c lower. The weeks top, \$11.35 was paid for four loads medium weights around 1,200-lbs. Choice 734-lb. heifers earned \$10.00; odd head, \$10.25.

HOGS—Compared with last Friday: Better grade hogs, 15@25c lower; medium grade, 10@15c off. Thursday's top was \$9.10, with following bulks: good and choice grades, 180- to 270-lb. averages, \$8.85@9.00; 270- to 310 lbs., \$8.70@8.85; 310 to 350 lbs., \$8.40@8.70; 160 to 180 lbs., \$8.40@8.85; 140 to 160 lbs., \$8.00@8.40; pigs, \$7.25@7.75; packing sows, \$7.85@8.00; stags, \$7.50@8.00.

SHEEP—Compared with Friday, lambs and yearlings are 25@50c lower; aged sheep, steady; Thursday's bulk Idaho range lambs, \$7.85@8.00; sorted choice grade natives, up to \$8.00; fed yearlings, \$5.50@5.75; good and choice ewes, \$2.00@2.75.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

St. Louis, Mo., June 27, 1935.

CATTLE—Compared with last Friday: Fed steers, 15@25c higher; grassers, steady; mixed yearlings and heifers, 25@50c higher; cows, 25c lower; cutters and low cutters, steady; sausage bulls, steady to 25c higher; vealers, 50c higher. Bulk of steers brought \$8.15@9.60; top medium weights, \$10.75; top yearlings, \$10.65. Most mixed yearlings and heifers earned \$6.00@9.25; top mixed yearlings and best heifers, \$10.50; bulk cows, \$4.50@5.75; top, \$7.00; cutters and low

cutters, largely \$3.00@4.00; top sausage bulls, \$6.00; top vealers, \$8.50.

HOGS—Compared with last Friday: Hogs closed generally steady, spots showing strength on lighter weight kinds. A top of \$9.65 was paid Thursday; most sales 170 to 230 lbs., \$9.50@9.60; 240 to 330 lbs., \$9.10@9.45; 140 to 160 lbs., \$8.90@9.40; 100 to 130 lbs., \$8.00@8.75; sows, \$7.90@8.25.

SHEEP—Lambs closed generally steady with last Friday. A top of \$9.10 was reached early, with closing top \$8.50; bulk good and choice lambs, \$8.25@8.50; throwouts, mostly \$5.50; fat ewes, \$2.00@3.00.

SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., June 27, 1935.

CATTLE—Strictly good heavy and medium weight beeves sold up to \$10.75; small lots of long yearlings, \$10.25@10.50; bulk, \$8.50@9.50. Choice heifers in small lots cashed at \$9.25@9.50; beef cows went freely at \$4.50@6.00, and cutter grades bulked at \$3.50@4.25. Bulls ruled steady; heavy medium grades, \$5.50 down. Vealers largely recovered early losses, and late practical top stood at \$7.50.

HOGS—Butcher schedules showed 5@15c declines with last week Friday, while sows receded 10@15c. Better 210- to 235-lb. butchers, \$9.00; weeks top, \$9.50 early; late bulk, 180- to 250-lb. weights, \$8.65@8.90; 250- to 325-lb. kinds, \$8.50@8.90. Medium to choice 150- to 180-lbs. found better action on close at \$8.00@8.65; sows \$7.85@8.10.

SHEEP—Spring lambs declined 50c; shorn yearlings, 50@60c down; weeks top choice native spring lambs, \$8.75, but on the close \$8.00 was top. One top choice native spring lambs, \$8.75, straight; two loads medium grade offerings, \$7.25. Shippers paid up to \$6.90 for choice yearlings early, but packers stopped at \$6.00 for best offered late; slaughter ewes, \$3.00 down.

ST. PAUL

By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.

So. St. Paul, Minn., June 26, 1935.

CATTLE—Fat cattle held about steady the past two days, most medium to good 750@1,060-lb. natives, \$8.25@9.75; good 950@1,100-lb. Northern-fed steers, \$9.00@9.40; butcher heifers, \$6.50@8.50; a few \$9.00; grassers down to \$5.50; grassy beef cows, \$4.25@5.50; good dry-feds, \$6.50 or more; low cutters and cutters, \$3.25@4.00. Sausage bulls bulked at \$4.25@5.25; heavy beef

bulls to \$5.75. Better grade vealers earned \$6.00@7.50 or more; grassy kinds, \$4.50@5.00, culls down to \$3.50.

HOGS—Hog prices continued downward this week, better 170@250 lbs. selling today at \$8.65@9.00; better 250 @280 lbs., \$8.30@8.65; heavier weights down to \$8.00; medium grade hogs, \$7.75@8.50; good sows mostly \$7.75@7.90; stags, \$7.50@8.00; pigs, \$8.25@8.75.

SHEEP—Wednesday's receipts included a liberal string of Washington lambs and yearlings, the first of the season. Native lambs were 25c lower, mostly \$8.25. Several loads of choice 82@85-lb. rangers brought \$8.50. Shorn yearlings sold at \$5.50@6.00, five loads of Westerns being included at \$6.00.

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Iowa, June 27, 1935.

Compared with last week's close at 22 concentration points and 9 packing plants in Iowa and Minnesota, butchers are 15@25c lower, spots 30c off more; general range good to choice 180- to 250-lb. trucked deliveries, \$8.50@9.00; most 200 to 250 lbs., \$8.60@8.90; bulk at plants, \$8.70@9.00; long haul truck and rail consignments, \$9.10 or above; 250 to 290 lbs., mostly \$8.40@8.85; 290 to 350 lbs., \$8.10@8.60; 160 to 180 lbs., \$8.20@8.75; 140 to 160 lbs., \$7.60@8.35; good packing sows, \$7.35@7.85.

Receipts week ended June 20, 1935:

	This week.	Last week.
Friday, June 21	14,200	15,200
Saturday, June 22	11,600	12,200
Monday, June 24	26,500	20,500
Tuesday, June 25	9,200	11,000
Wednesday, June 26	12,200	6,200
Thursday, June 27	13,100	12,100

NEW YORK LIVESTOCK

Receipts of livestock at New York markets for week ended June 22, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	2,629	5,570	4,847	29,734
Central Union	1,803	4,534	14,444
New York	168	3,384	5,858	1,825
Total	4,600	13,488	10,705	46,106
Previous week	5,304	13,756	12,882	53,785
Two weeks ago	5,613	12,290	10,723	54,770

CANADIAN LIVESTOCK PRICES

Leading Canadian centers, top livestock prices, June 20, 1935:

BUTCHER STEERS.

Up to 1,050 lbs.

	June 20, 1935.	Last week.	Same week, 1934.
Toronto	\$7.15	\$7.50	\$6.75
Montreal	7.25	7.25	6.00
Winnipeg	7.00	7.00	5.50
Calgary	5.25	6.75	4.50
Edmonton	6.00	6.00	4.50
Prince Albert	5.50	6.25	4.00
Moose Jaw	5.25	5.50	5.00
Saskatoon	6.00	5.75	4.50

VEAL CALVES.

	June 20, 1935.	Last week.	Same week, 1934.
Toronto	\$7.00	\$7.50	\$6.50
Montreal	6.75	6.00	5.25
Winnipeg	5.50	5.50	5.00
Calgary	6.00	6.50	5.50
Edmonton	4.50	4.50	4.00
Prince Albert	4.00
Moose Jaw	4.50	5.00	5.00
Saskatoon	4.00	4.50	3.50

SELECT BACON HOGS.

	June 20, 1935.	Last week.	Same week, 1934.
Toronto	\$10.80	\$10.40	\$9.85
Montreal	10.60	10.40	10.00
Winnipeg	9.65	9.50	8.85
Calgary	9.35	9.20	8.35
Edmonton	9.40	9.20	8.35
Prince Albert	9.25	9.10	8.55
Moose Jaw	9.40	9.25	8.60
Saskatoon	9.25	9.10	8.45

GOOD LAMBS.

	June 20, 1935.	Last week.	Same week, 1934.
Toronto	\$ 9.75	\$10.00	\$9.50
Montreal	10.00	9.00	9.50
Winnipeg	7.50	8.50	8.00
Calgary	7.25	8.50	7.50
Edmonton	7.00	7.00	6.00
Prince Albert
Moose Jaw	7.00	7.00	7.00
Saskatoon	7.50	7.50	7.50

RECEIPTS AT CHIEF CENTERS

Combined receipts at principal markets, week ended June 22, 1935:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended June 22	143,000	237,000	230,000
Previous week	173,000	227,000	284,000
1934	236,000	406,000	223,000
1933	180,000	600,000	342,000
1932	162,000	370,000	358,000
1931	204,000	500,000	291,000

	Cattle.	Hogs.	Sheep.
Hogs at 11 markets:			
Week ended June 22	191,000
Previous week	193,000
1934	351,000
1933	558,000
1932	296,000
1931	447,000

	Cattle.	Hogs.	Sheep.
At 7 markets:			
Week ended June 22	101,000	166,000	116,000
Previous week	124,000	162,000	149,000
1934	191,000	295,000	134,000
1933	138,000	474,000	191,000
1932	121,000	246,000	200,000
1931	159,000	398,000	205,000

How is your pork cutting floor laid out and operated? Read "PORK PACKING," The National Provisioner's latest book for valuable pointers.

NEW YORK MEAT SUPPLIES

Receipts of Western dressed meats and local slaughters at New York, week June 22:

	Week ended June 22.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	9,314½	9,018	10,162
Cows, carcasses	1,381	811	682
Bulls, carcasses	403	392½	266
Veals, carcasses	11,208	11,301	14,081
Lambs, carcasses	37,850	37,627	35,307
Mutton, carcasses	3,003	3,563	1,156
Beef cuts, lbs.	432,841	439,937	446,866
Pork cuts, lbs.	1,206,190	1,306,490	1,653,759
Local slaughters:			
Cattle	7,340	7,298	8,515
Calves	14,894	15,770	16,603
Hogs	24,028	25,816	32,084
Sheep	58,504	71,163	57,117

PHILADELPHIA MEAT SUPPLIES

Receipts of Western dressed meats and local slaughter for week June 22:

	Week ended June 22.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	2,128	1,955	2,634
Cows, carcasses	869	1,030	944
Bulls, carcasses	513	536	468
Veals, carcasses	1,790	2,480	1,703
Lambs, carcasses	10,897	10,533	8,974
Mutton, carcasses	1,438	1,284	340
Pork, lbs.	270,318	338,063	318,400
Local slaughters:			
Cattle	1,692	2,056	1,888
Calves	4,198	4,138	4,332
Hogs	12,285	10,870	15,954
Sheep	5,607	7,030	6,785

BOSTON MEAT SUPPLIES

Receipts of Western dressed meats at Boston, week ended June 22, 1935:

	Week ended June 22.	Prev. week.	Cor. week, 1934.
West. drsd. meats:			
Steers, carcasses	2,302	2,404	2,583
Cows, carcasses	1,440	1,390	1,540
Bulls, carcasses	26	20	20
Veals, carcasses	546	654	628
Lambs, carcasses	19,182	17,552	14,144
Mutton, carcasses	772	888	592
Pork, lbs.	265,819	340,295	237,047

PACIFIC COAST LIVESTOCK

Livestock receipts for five-day period ended June 22, 1935:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,846	965	342	4,696
San Francisco	1,175	137	900	4,250
Portland	2,225	400	1,900	5,300

DIRECTS.—Los Angeles: Cattle, 45 cars; hogs, 68 cars; sheep, 72 cars. San Francisco: Cattle, 225 head; hogs, 1,800 head; sheep, 2,200 head.

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RECEIPTS AT CENTERS

SATURDAY, JUNE 23, 1935.

	Cattle.	Hogs.	Sheep.
Chicago	500	4,000	4,000
Kansas City	700	100	500
Omaha	100	400	1,800
St. Louis	1,000	2,000	100
St. Joseph	100	1,100	600
Sioux City	100	100	200
St. Paul	800	350	500
Fort Worth	400	200	500
Milwaukee	100	100	100
Denver	200	100	6,000
Louisville	100	200	700
Wichita	300	600	400
Indianapolis	100	2,000	100
Pittsburgh	100	100	500
Cincinnati	200	800	600
Buffalo	100	200	200
Nashville	300	400	600
Oklahoma City	200	200	200

MONDAY, JUNE 24, 1935.

Chicago	11,000	15,000	6,000
Kansas City	7,500	2,000	5,000
Omaha	4,000	2,000	2,500
St. Louis	7,000	10,000	4,500
St. Joseph	1,800	3,100	4,500
Sioux City	3,000	3,000	2,000
St. Paul	2,700	1,900	1,500
Fort Worth	3,500	500	5,000
Milwaukee	500	900	400
Denver	1,200	800	12,100
Louisville	400	600	600
Wichita	900	1,100	900
Indianapolis	400	4,000	500
Pittsburgh	700	500	1,000
Cincinnati	1,000	4,000	1,500
Buffalo	1,200	1,400	1,500
Cleveland	400	300	700
Nashville	200	300	900
Oklahoma City	1,300	600	500

TUESDAY, JUNE 25, 1935.

Chicago	5,000	13,000	4,000
Kansas City	3,500	4,000	3,100
Omaha	4,500	1,500	6,000
St. Louis	3,400	8,000	6,000
St. Joseph	800	2,500	1,000
Sioux City	2,000	3,000	1,500
St. Paul	1,800	2,000	400
Fort Worth	2,000	400	4,000
Milwaukee	600	1,400	200
Denver	300	500	20,500
Louisville	400	900	700
Wichita	300	900	600
Indianapolis	2,600	5,000	1,000
Pittsburgh	600	200	700
Cincinnati	500	2,500	4,700
Buffalo	400	300	500
Cleveland	200	300	500
Nashville	200	500	600
Oklahoma City	1,200	600	400

WEDNESDAY, JUNE 26, 1935.

Chicago	6,000	11,000	9,000
Kansas City	2,500	1,500	4,000
Omaha	3,200	4,000	7,000
St. Louis	2,200	4,000	3,500
St. Joseph	900	2,300	3,200
Sioux City	2,500	3,500	2,500
St. Paul	1,700	2,700	7,800
Fort Worth	1,800	600	4,000
Milwaukee	400	900	400
Denver	400	400	3,500
Louisville	400	100	800
Wichita	300	600	900
Indianapolis	900	3,000	800
Pittsburgh	100	300	500
Cincinnati	300	1,900	2,500
Buffalo	200	300	400
Cleveland	200	300	600
Nashville	300	300	400
Oklahoma City	800	500	300

THURSDAY, JUNE 27, 1935.

Chicago	4,000	10,000	12,000
Kansas City	2,000	1,000	2,000
Omaha	3,000	3,500	2,000
St. Louis	3,500	5,200	3,000
St. Joseph	900	1,800	2,500
Sioux City	2,000	2,500	2,000
St. Paul	1,600	2,000	500
Fort Worth	1,500	500	3,000
Milwaukee	400	800	100
Denver	500	300	4,200
Louisville	300	500	500
Wichita	600	400	400
Indianapolis	600	4,000	500
Pittsburgh	200	500	300
Cincinnati	300	1,100	3,000
Buffalo	200	200	600
Cleveland	200	300	500
Nashville	200	400	900
Oklahoma City	900	500	500

FRIDAY, JUNE 28, 1935.

Chicago	2,000	9,000	5,000
Kansas City	800	700	3,000
Omaha	700	2,000	800
St. Louis	1,800	5,000	2,500
St. Joseph	2,000	1,300	1,000
Sioux City	1,000	2,500	1,000
St. Paul	1,700	2,900	700
Fort Worth	1,800	400	2,000
Denver	300	500	8,400
Louisville	300	900	3,500
Wichita	200	200	100
Indianapolis	700	5,000	600
Pittsburgh	100	300	300
Cincinnati	400	2,500	3,000
Buffalo	200	500	900
Nashville	300	400	2,500
Oklahoma City	1,300	500	400

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 27, 1935:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs excluded).					
La. lt. (140-160 lbs.) gd.-ch.	\$8.60@9.50	\$8.85@9.40	\$8.00@8.85	\$8.35@8.85	\$8.25@9.00
Medium	7.85@8.85	8.70@9.30	7.50@8.35	7.75@8.35	7.75@8.50
La. wt. (160-180 lbs.) gd.-ch.	8.85@9.60	9.40@9.65	8.35@8.90	8.50@9.05	8.50@9.00
Medium	8.25@9.15	8.25@9.50	7.85@8.75	8.15@8.75	8.05@8.85
(180-200 lbs.) gd.-ch.	8.15@9.05	8.50@9.65	8.75@9.00	8.90@9.10	8.65@9.10
Medium	8.65@9.25	9.35@9.50	8.25@8.90	8.65@8.95	8.75@9.15
Med. wt. (200-220 lbs.) gd.-ch.	9.25@9.70	9.50@9.65	8.90@9.00	9.00@9.15	8.75@9.10
(220-250 lbs.) gd.-ch.	9.30@9.65	9.35@9.55	8.85@9.10	9.00@9.15	8.75@9.10
Hvy. wt. (250-290 lbs.) gd.-ch.	9.00@9.45	9.25@9.40	8.70@9.00	8.90@9.10	8.35@9.00
(290-350 lbs.) gd.-ch.	8.00@9.15	8.10@9.30	8.40@8.80	8.65@8.90	8.10@8.50
PACKING SOWS:					
(275-350 lbs.) good	8.15@8.50	8.20@8.35	7.95@8.00	8.00@8.15	7.90@8.10
(350-425 lbs.) good	8.10@8.40	8.10@8.25	7.85@8.00	7.90@8.10	7.85@8.00
(425-550 lbs.) good	8.00@8.25	7.90@8.15	7.75@7.90	7.75@7.90	7.70@7.90
(275-350 lbs.) medium	7.25@8.15	7.50@8.10	7.25@7.85	7.50@8.00	7.25@7.75
SLAUGHTER PIGS:					
(100-140 lbs.) gd.-ch.	8.00@9.15	8.00@8.90	7.50@8.25	7.50@8.50	8.25@8.75
Medium	7.00@8.00	7.50@8.75	7.00@8.00	6.25@8.00	7.75@8.50
Av. cost & wt. Wed. (pigs ex.)	8.80-260 lbs.	8.94-233 lbs.	8.24-252 lbs.	8.80-233 lbs.	8.50
Slaughter Cattle, Calves, and Vealers:					
STEERS:					
(550-900 lbs.) choice	10.25@11.25	9.50@10.75	9.25@11.00	9.25@11.00	8.75@10.50
Good	9.25@10.75	8.50@10.00	8.50@10.50	8.25@10.25	8.00@10.00
Medium	8.00@9.25	7.00@8.75	7.25@9.00	6.50@9.00	6.75@8.50
Common	4.75@8.00	6.00@7.25	4.75@7.50	4.75@6.75	5.00@7.00
STEEPS:					
(900-1,100 lbs.) choice	10.75@12.25	10.00@11.50	10.50@11.50	10.25@11.50	10.00@11.00
Good	9.25@11.25	8.75@11.00	9.00@10.75	9.00@10.75	8.50@10.25
Medium	8.00@9.50	7.25@9.25	7.50@9.25	6.75@9.25	7.25@8.75
Common	5.50@8.50	6.25@7.50	5.25@7.75	5.00@7.00	5.50@7.50
STEEPS:					
(1,100-1,300 lbs.) choice	11.25@12.75	11.00@11.75	10.75@11.75	10.75@11.75	10.25@11.50
Good	9.50@11.75	9.25@11.75	9.25@11.00	9.25@11.75	9.00@10.50
Medium	8.50@10.25	7.50@9.50	7.75@10.00	7.00@9.50	7.50@9.25
STEEPS:					
(1,300-1,500 lbs.) choice	11.75@12.75	11.25@11.75	11.00@11.75	10.75@11.75	10.50@11.50
Good	10.25@11.75	9.50@11.25	10.00@11.00	9.50@10.75	9.25@10.50
HEIFERS:					
(550-750 lbs.) choice	10.00@11.00	9.75@10.50	9.25@10.50	9.25@10.50	8.75@10.15
Good	8.75@10.00	8.50@9.75	8.25@9.50	8.25@9.50	7.50@9.25
Com-med.	4.50@8.75	4.25@8.50	4.00@8.25	4.75@8.25	4.50@8.00
HEIFERS:					
(750-900 lbs.) gd.-ch.	8.75@11.00	8.25@10.50	8.25@10.75	8.00@10.25	8.00@10.25
Com-med.	4.75@8.75	4.25@8.25	4.75@8.25	5.00@8.00	5.00@8.00
COWS:					
Good	6.50@7.75	6.00@7.00	6.50@7.50	6.00@7.25	6.25@7.25
Com-med.	4.25@6.50	4.25@6.00	4.50@6.50	4.50@6.00	4.00@6.25
Low-cut-cut	3.00@4.25	2.90@4.25	3.25@4.50	3.00@4.50	3.00@4.00
BULLS (Yrls. Ex.) (Beef)					
Good	5.85@7.00	6.00@6.50	5.65@6.25	5.50@6.00	5.50@6.00
Cut-med.	4.50@6.25	4.00@6.00	4.25@5.75	3.75@5.50	3.50@5.50
VEALERS:					
Gd.-ch.	7.50@9.00	7.25@8.50	7.00@8.50	6.50@8.00	6.00@8.00
Medium	6.25@7.75	6.00@7.25	6.00@7.00	5.00@6.50	5.00@6.25
Cal-com.	5.00@6.25	5.00@6.00	4.00@6.00	3.50@6.00	3.50@6.25
CALVES:					
(250-500 lbs.) gd.-ch.	7.50@9.50	6.75@9.50	7.00@8.50	6.25@8.50	5.75@8.25
Com-med.	3.75@7.50	3.50@6.75	4.00@7.00	3.50@6.75	4.00@6.25
Slaughter Sheep and Lambs:					
SPRING LAMBS:					
Choice	8.15@8.85	8.25@8.75	7.75@8.10	7.75@8.15	8.00@8.50
Good	7.10@8.25	7.75@8.25	7.00@7.75	7.00@7.75	7.25@8.00
Medium	6.15@7.25	6.50@7.75	6.00@7.00	6.00@7.00	6.25@7.25
YEARLING WETHERS:					
Gd.-ch.	5.50@6.35	6.25@6.75	5.25@6.00	5.25@6.00	5.75@6.25
Medium	5.00@5.50	5.50@6.25	4.50@5.25	4.25@5.25	5.25@6.00
EWES:					
(90-120 lbs.) gd.-ch.	2.50@3.50	2.25@3.25	2.00@2.75	2.25@3.00	2.50@3.25
(120-150 lbs.) gd.-ch.	2.00@3.25	2.00@3.00	1.75@2.50	2.00@2.75	1.75@3.00
(All weights) com-med.	1.50@2.50	1.00@2.25	1.00@2.00	1.25@2.25	1.00@2.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 22, 1935.

	CATTLE.	Week ended June 22.	Prev. week.	Cor. 1934.
Chicago	22,711	23,414	43,701	
Kansas City	16,782	20,255	29,521	
Omaha	12,283	14,938	25,168	
East St. Louis	14,460	18,523	18,053	
St. Joseph	4,123	5,765	10,021	
Sioux City	5,490	9,152	11,732	
Fort Worth	3,040	3,393	1,541	
Philadelphia	1,892	2,056	1,888	
Indianapolis	1,857	1,530	2,300	
New York and Jersey City	7,340	7,298	8,515	
Oklahoma City	5,221	6,621	4,727	
Cincinnati	2,698	3,332	3,862	
Denver	2,972	3,395	3,334	
St. Paul	7,265	9,593	15,238	
Milwaukee	2,386	2,716	5,090	
Total	110,290	141,414	191,675	
HOGS.				
Chicago	60,969	53,762	80,306	
Kansas City	18,667	20,655	42,493	
Omaha	14,873	14,086	29,725	

East St. Louis	21,772	22,241	29,244
St. Joseph	10,190	11,096	24,540
Sioux City	13,101	12,619	18,773
Wichita	2,812	2,978	7,312
Fort Worth	2,646	6,035
Philadelphia	12,255	10,870	24,510
Indianapolis	12,550	8,530	17,540
New York and Jersey City	24,028	25,816	32,094
Oklahoma City	2,864	3,683	4,287
Cincinnati	9,085	8,170	11,938
Denver	2,911	3,114	6,102
St. Paul	9,547	9,481	20,156
Milwaukee	4,855	5,005	7,611
Total	208,889	216,252	362,396
SHEEP.			
Chicago	37,306	43,353	32,520
Kansas City	14,010	26,042	24,100
Philadelphia	5,235	26,226	24,346
East St. Louis	12,479	20,763	13,983
St. Joseph	11,368	16,041	19,218
Sioux City	5,530	6,806	9,694
Wichita	2,033	6,841	7,389
Fort Worth	24,657	6,783
Philadelphia	5,235	7,050	6,783
Indianapolis	1,550	4,343	2,540
New York and Jersey City	58,504	71,163	57,117
Oklahoma City	1,766	4,624	1,590
Cincinnati	1,984	4,624	4,068
Denver	6,155	8,300	1,422
St. Paul	2,903	2,941	3,327
Milwaukee	1,213	1,082	951
Total	183,226	278,266	210,770

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 22, 1935, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

Armour and Co.	3,044	1,975	2,450
Swift & Co.	2,395	1,509	3,714
Wilson & Co.	1,994	819
Morris & Co.	3,961	1,427	3,596
Anglo-Am. Prov. Co.	559
G. H. Hammond Co.	1,823	1,774
Shippers	7,348	5,981	2,613
Others	7,843	13,014	2,210
Brennan Packing Co., 2,195 hogs; Hygrade Food Products Corp., 1,642 hogs; Agar Packing Co., 3,844 hogs.			

Total: 28,087 cattle; 5,066 calves; 33,361 hogs; 15,381 sheep.
Not including 1,072 cattle, 820 calves, 32,966 hogs and 24,538 sheep bought direct.

KANSAS CITY.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,844	622	2,030
Cudahy Pkg. Co.	1,736	941	861
Morris & Co.	1,221	411	1,439
Swift & Co.	1,521	724	1,706
Wilson & Co.	1,793	696	1,067
Kornblum & Son.	567
Independent Pkg. Co.	129
Others	4,590	116	1,070
Total	13,272	3,510	6,863

OMAHA.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,341	4,141	3,615
Cudahy Pkg. Co.	3,862	3,217	4,962
Doid Pkg. Co.	672	2,975
Morris & Co.	733	881	218
Swift & Co.	2,684	2,490	2,949
Others	7,417
Eagle Pkg. Co., 13 cattle; Geo. Hoffman Pkg. Co., 22 cattle; Grt. Omaha Pkg. Co., 49 cattle; Lewis Pkg. Co., 255 cattle; Omaha Pkg. Co., 83 cattle; J. Roth & Sons, 35 cattle; So. Omaha Pkg. Co., 31 cattle; Lincoln Pkg. Co., 129 cattle; Sinclair Pkg. Co., 52 cattle; Wilson & Co., 131 cattle.			

Total: 12,092 cattle and calves; 21,121 hogs; 11,744 sheep.

EAST ST. LOUIS.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,017	1,457	3,358
Swift & Co.	2,851	1,720	3,148
Morris & Co.	817	453	333
Hunter Pkg. Co.	644	79
Hell Pkg. Co.	1,493
Krey Pkg. Co.	1,158
Laclede Pkg. Co.	766
Shippers	7,590	3,143	8,895
Others	3,361	1,140	9,521
Total	17,289	7,913	30,667

Not including 1,283 cattle, 2,701 calves, 17,427 hogs and 6,298 sheep bought direct.

ST. JOSEPH.

Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,349	506	5,138
Armour and Co.	1,532	572	5,062
Others	453	32	376
Total	3,334	1,110	10,566

SIoux CITY.

Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,855	132	5,032
Armour and Co.	1,595	133	5,291
Swift & Co.	1,457	117	2,757
Shippers	2,039	42	1,409
Others	173	34	21
Total	7,083	458	14,510

WICHITA.

Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,516	696	1,163
Jacob Doid Pkg. Co.	327	123	854
Wichita D. B. Co.	31
Dunn-Osterling	78
F. W. Doid & Sons	100	234
Sundowner Pkg. Co.	35	61
Wichita Pkg. Co.	60
Total	2,147	780	2,312

Not including 104 cattle and 500 hogs bought direct.

OKLAHOMA CITY.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,659	665	1,132
Wilson & Co.	1,738	725	1,149
Others	294	57	346

Total: 3,691 cattle, 1,447 calves, 2,627 hogs.
Not including 83 cattle and 237 hogs bought direct.

DENVER.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	788	61	821
Swift & Co.	628	110	507
Others	1,422	241	1,242
Total	2,838	412	2,570

ST. PAUL.

Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,792	2,190	3,044
Cudahy Pkg. Co.	581	1,021
Swift & Co.	3,390	2,885	5,003
United Pkg. Co.	1,532	347
Others	951	441	995
Total	8,216	6,884	10,542

MILWAUKEE.

Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,374	4,007	4,780
U. D. B. Co.	35
R. Gumz & Co.	26	23
Armour and Co.	412	1,971
N. Y. B. D. M. Co.	58
Others	442	744	3
Shippers	116	78	48
Total	2,463	6,823	4,840

INDIANAPOLIS.

Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,858	500	7,508
Armour and Co.	810	204	1,529
Hilgmeier Bros.	5	540
Stumpf Bros.	79
Meier Pkg. Co.	73	8	137
Indiana Prov. Co.	10	35	32
Schussler Pkg. Co.	25	190
Maass Hartman Co.	39	9
Art Wabnitz	2	97	36
Shippers	1,218	2,018	13,700
Others	1,140	378	57
Total	5,180	3,258	24,645

CINCINNATI.

Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son.	351
Ideal Pkg. Co.	20	431
E. Kahn's Sons Co.	897	390	4,047
Kroger G. & B. Co.	12
Lohrey Pkg. Co.	13	187
H. H. Meyer Pkg. Co.	12	2,296
J. Schlachter's Son.	128	412	154
J. F. Schroth Pkg. Co.	20	1,881
J. P. Stegner & Co.	219	187	14
Shippers	1,112	514	4,388
Others	1,196	829	206
Total	2,619	2,332	11,065

Not including 368 cattle, 514 calves and 1,189 hogs bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended June 22, 1935, with comparisons:

CATTLE.

	Week ended June 22, 1935.	Prev. week.	Cor.
Chicago	28,987	31,487	54,723
Kansas City	13,272	14,988	21,995
Omaha	12,092	15,340	26,312
East St. Louis	17,289	20,307	13,765
St. Joseph	3,334	4,433	8,444
Sioux City	7,083	10,438	12,624
Oklahoma City	3,691	4,971	2,895
Wichita	2,147	2,343	1,086
Denver	2,838	3,179	3,405
St. Paul	8,216	10,621	16,440
Milwaukee	2,463	2,916	6,554
Indianapolis	5,180	5,469	4,312
Cincinnati	2,619	2,784	3,340
Total	109,211	129,281	175,865

HOGS.

	Week ended June 22, 1935.	Prev. week.	Cor.
Chicago	33,361	33,339	58,864
Kansas City	6,884	7,998	17,514
Omaha	21,121	23,708	46,890
East St. Louis	30,667	33,105	47,123
St. Joseph	10,566	12,188	24,761
Sioux City	14,510	14,291	30,416
Oklahoma City	2,627	3,585	3,379
Wichita	2,312	2,673	1,967
Denver	2,570	2,813	7,621
St. Paul	10,542	10,585	25,431
Milwaukee	4,840	5,030	8,028
Indianapolis	24,645	23,816	38,297
Cincinnati	11,065	10,835	14,240
Total	175,089	188,066	324,531

SHEEP.

	Week ended June 22, 1935.	Prev. week.	Cor.
Chicago	15,381	13,040	13,612
Kansas City	14,010	26,642	23,100
Omaha	11,744	18,921	18,240
East St. Louis	14,878	25,757	16,643
St. Joseph	11,308	16,041	20,882
Sioux City	3,253	5,412	5,194
Oklahoma City	1,706	4,624	1,500
Wichita	2,033	6,841	2,380
Denver	42,025	52,729	34,647
St. Paul	2,928	4,258	3,327
Milwaukee	1,270	1,165	954
Indianapolis	3,433	5,849	4,140
Cincinnati	9,204	10,392	14,727
Total	138,302	191,671	159,355

CHICAGO LIVESTOCK

RECEIPTS.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 17	11,000	1,164	16,811	14,059
Tues., June 18	4,719	2,248	16,754	4,226
Wed., June 19	5,051	1,054	11,649	7,933
Thurs., June 20	5,906	1,110	7,976	7,506
Fri., June 21	2,329	980	9,288	3,223
Sat., June 22	500	100	4,000	4,000

Total this week.....29,508 6,656 86,478 41,007
Previous week.....33,304 7,829 80,266 38,512
Year ago.....59,804 21,220 101,700 24,241
Two years ago.....39,065 8,187 169,351 55,453

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 17	2,315	1	1,734	1,618
Tues., June 18	1,172	84	921	674
Wed., June 19	1,897	97	1,049	243
Thurs., June 20	1,239	7	863	50
Fri., June 21	656	64	1,099	28
Sat., June 22	100	100

Total this week.....7,399 253 5,766 2,613
Previous week.....10,055 862 5,245 1,130
Year ago.....12,913 275 12,234 1,767
Two years ago.....12,167 141 8,248 422

Total receipts for month and year to June 22, with comparisons:

	1935.	1934.	1935.	1934.
Cattle	97,284	160,511	866,939	1,098,945
Calves	23,735	45,690	238,447	279,306
Hogs	186,300	390,538	1,868,827	3,407,213
Sheep	127,436	126,662	1,600,176	1,318,281

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 22	\$10.15	\$9.25	\$2.50	\$8.90
Previous week	10.75	9.45	2.50	8.50
1934	7.55	4.65	1.50	8.55
1933	5.80	4.45	2.35	7.20
1932	6.90	8.85	1.75	7.75
1931	7.10	6.60	1.50	7.15
1930	9.85	9.05	2.85	11.65

Av. 1930-1934.....\$ 7.45 \$5.85 \$2.00 \$8.05

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended June 22	22,209	60,712	38,394
Previous week	23,189	54,393	37,695
1934	42,954	79,868	27,236
1933	26,600	162,300	52,100
1932	23,500	78,000	35,800
1931	32,800	100,000	60,100
1930	79,900	139,200	48,900

HOG RECEIPTS, WEIGHTS AND PRICES.

Receipts, average weights and top and average price of hogs with comparisons:

	No. Rec'd.	Avg. Wgt.	Prices - Top.	Avg.
Week ended June 22	66,500	252	\$10.00	\$9.25
Previous week	69,268	285	10.05	9.45
1934	101,790	239	5.25	4.65
1933	169,351	253	4.75	4.45
1932	80,555	246	4.50	3.85
1931	126,268	251	7.60	6.90
1930	162,240	247	10.40	9.65

Av. 1930-1934.....128,000 245 \$ 6.50 \$5.85

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended June 21, 1935:

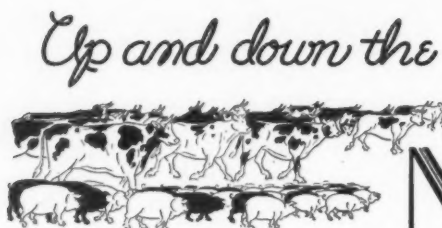
Week ended June 21	67,959
Previous week	62,652
Year ago	99,926
1933	165,240

CHICAGO HOG PURCHASES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, June 27, 1935, were as follows:

	Week ended June 27, 1935.	Prev. week.
Packers' purchases	26,639	27,129
Direct to packers	27,002	31,773
Shippers' purchases	8,591	6,296

Total.....62,032 65,108



MEAT TRAIL

MEAT PACKING 25 YEARS AGO

(From The National Provisioner, July 2, 1910.)

Packers' purchases of hogs at Chicago for the week ending June 25, 1910, totalled 104,400 head. Hogs averaged \$9.46, cattle \$7.35, lambs \$6.20, at Chicago.

Experts were predicting cheaper hogs and 13½¢ September lard.

Another grand jury at Chicago failed to indict packers for violation of the anti-trust laws, and a third jury was ordered by government attorneys to make another attempt.

Packer branch houses and small killers at St. Louis were notified that hereafter they would not be permitted to kill small stock in the basement of their establishments.

Australia was able to compete with Argentine chilled beef on the British market by use of the Linley process, in which the beef was chilled to 32 deg. in sterilized chambers and transported in similarly sterilized rooms on board ship, provided with apparatus to maintain sterilization and eliminate moisture.

Louisville Packing Co., Louisville, Ky., was planning to reopen its plant.

Capital stock of the Cincinnati Abattoir Co. was increased from \$500,000 to \$1,000,000.

James Hamilton Lewis was a popular Chicago orator.

Thomas E. Wilson's saddle mare, Lassie, won first in three classes at the South Shore Country Club Horse Show.

Fred T. Fuller, vice president, National Packing Co., suffered a broken rib in a motor accident at Chicago.

YOUNG PACKER IS TAKEN

John G. Agar, vice president and general manager, Agar Packing & Provision Co., Chicago, passed away suddenly on June 20 as the result of a heart attack. He had recently bought and furnished a new home for his family in Lake Forest, and was on his way to spend his first night there with them when he was stricken. He leaves a widow and four children, three boys and a girl.

At the age of 41 "Jack" Agar had made a place for himself in the industry as one of its most energetic and resourceful executives. He was born of a packing family. His grandfather, John Agar, was the founder of a firm

famous in the industry for half a century, whose sons—James S., Wm. G., John T. and Wood S. Agar—carried on after him in the Agar tradition. "Jack" Agar, of the third generation, was the only son of president James S. Agar, and had already proved himself "a chip off the old block." His friends numbered every acquaintance he had made in the trade; no packer will be more widely mourned.

Born in Chicago on December 7, 1893, he attended the University High school and the University of Chicago, where he was famous as an athlete, a member of the football team and a champion sprinter. After graduation he had his first packinghouse training with the Agar company, was assistant in the fresh pork department at Wilson & Co., enlisted at the outbreak of the world war and became a lieutenant in the tank corps. After the war he returned to an executive position with his own company, and had risen to a position of chief responsibility in its operation.

He was active in industry affairs—as his father had been—and served on many Institute committees. His was a constructive mind backed by executive



TAKEN AWAY TOO SOON.

John G. Agar, vice president and general manager, Agar Packing & Provision Co.—affectionately known to all as "Jack"—passes away at the age of 41, at the peak of his career as a packer executive.

ability, and his personality was one which won all to him. Funeral services attended by hundreds in the industry from positions both high and low testified to the respect and love with which he was regarded.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week total 17,644 cattle, 6,069 calves, 22,943 hogs and 8,329 sheep.

Provision shipments from Chicago for the week ended June 22, 1935:

	Week June 22	Previous Week	Same Week '34
Cured Meats, lbs.	16,502,000	16,540,000	22,617,000
Fresh Meats, lbs.	33,910,000	36,718,000	42,878,000
Lard, lbs.	2,596,000	2,642,000	4,609,000

Harry D. Oppenheimer, president, Oppenheimer Casing Co., has been elected to membership on the Chicago Board of Trade.

Frank Cross, Valley Packing Co., Salem, Ore., was in Chicago this week.

T. W. Bailey, John Morrell & Co., Ottumwa, Ia., was a Chicago visitor recently.

Annual golf tournament of the Cudahy Packing Co., was held on June 28 at Medinah Country Club. A number of foursomes participated in the play.

F. E. Wernke, president, Louisville Provision Co., Louisville, Ky., was a visitor here this week.

Earl Morse, Wm. Davies Co., has returned to his duties after a short illness.

I. Schlaifer, sales manager, Dold Packing Co., Omaha, Neb., was an out-of-town visitor in Chicago this week.

R. A. Acers, branch manager, Cudahy Packing Co., San Francisco, Cal., visited Chicago during the week.

Rain again caused postponement of games in the Packers' Softball league this week. Schedule will be resumed on July 2 at Sherman Park.

R. C. Smith, president, John E. Smith's Sons Company, Buffalo, N. Y., manufacturers of "Buffalo" sausage equipment, was a visitor to Chicago this week.

John J. Dupps, jr., vice president, Cincinnati Butchers' Supply Corp., was in Chicago this week for a few days.

Sayer & Company, Inc., has opened a new casings plant at 4000 Packers ave., Chicago, 40 ft. by 80 ft., and equipped for modern service. William J. Mercer, formerly with a large packer

"DEALERS ARE AMAZED *at the way housewives demand our sausage*"



Its Improved Appearance in the Show Case . . . Its greater appeal on the table make it demanded over other brands.

"Housewives know what they want. Once they have tried a brand of sausage which keeps its appearance and has the flavor that appeals, they're going to come back and ask for the same kind.

Our dealers report that most of their customers will simply not be put off with other brands. They demand our sausage or none. Of course, we use Staley's Sausage Flour."

Staley's Sausage Flour is a scientifically prepared product that 1. Gives greater yield. 2. Improves bind. 3. Reduces shrink. 4. Greatly improves appearance and, 5. Increases nutritive value and flavor. A list of distributors in the column at the right of this advertisement will show you where Staley's Sausage Flour may be obtained. One of them is located near you.



DISTRIBUTORS

THOMSON & TAYLOR COMPANY
220-222 West 34th Street Chicago, Illinois

MCCORMICK & CO., INC.
Baltimore, Maryland

VAN LOAN & COMPANY, INC.
24 and 26 North Moore St. New York, N. Y.

ENTERPRISE BUTCHERS' SUPPLY CO., INC.
619-615 Elm Street Dallas, Texas

WALTER C. MYERS COMPANY
321 Third Avenue, North Minneapolis, Minnesota

GRAND RAPIDS BUTCHERS' SUPPLY CO.
12-14 Campus Ave. Grand Rapids, Mich.

MASTER BUTCHER SUPPLY CO.
1524 Gratiot Avenue Detroit, Michigan

SILVER DOLLAR FLOUR CO.
Ft. Wayne, Indiana

SCHWENGER-KLEIN, INC.
720 Solvay Road Cleveland, Ohio Branch, 212 E. Maryland St. Indianapolis, Indiana

DAN PERKINS COMPANY
Memphis, Tennessee

NORTHWESTERN DISTRIBUTING CO., INC.
426 Second Street, Northwest Mason City, Iowa

SOUTHEASTERN BAKERS SUPPLY CO.
50 Mangum Street, N. W. Atlanta, Ga.

WENZEL BROTHERS COMPANY
142 South Berry Street Milwaukee, Wisconsin

STENGEL AND COMPANY
24 Broad St. Boston, Mass.

THE C. SCHMIDT CO.
John and Livingston Sts. Cincinnati, Ohio

CANADA

JOHN H. STAFFORD COMPANY
220 Richmond Street West Toronto

UNITED KINGDOM

A. E. STALEY MANUFACTURING CO.
20 Finchchurch St. London, E.C.

Staley's

STALEY SALES CORP., DECATUR, ILL.

SAUSAGE FLOUR



Save Re-Grinding Expense—C. D. TRIUMPH Reversible Plates Need No Grinding for 5 Years!

A plate for your meat grinder guaranteed for ten years! No re-grinding or sharpening expense for five years!

The Triumph C-D Reversible Plate is a plate in a class of its own. Do not class the Triumph plate with any other so-called hard steel or ever lasting plate. Triumph plates are superior. Triumph plates are guaranteed to outlast four plates of any other make or style, foreign or domestic. It

has the patented C-D future, it is reversible—can be used on both sides—has a reversible bushing that cannot possibly come loose. Triumph plates are made for all sizes and makes or styles of grinders.

Do away with sending plates and knives to be ground. Do away with unsatisfactory and expensive *renting* of plates and knives. Use O. K. knives or C-D cut-more with changeable blades and C-D Triumph Angle Reversible plates. The first cost is the only cost for several years to come!

Send for further information and price list.

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Chicago, Ill.

Bring Your Problems to THE STOCKINETTE LEADER!

Get the benefit of 20 YEARS experience in meat processing. New products, new uses for stockinettes are constantly being worked on. We lead the field in new developments.

It's a wise business to buy stockinettes where you get the best, always, with the benefits of our low freight rates. Write for samples!

Fred C. Leahn
State 1637
222 West Adams St.
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Selling Agent

THE ADLER COMPANY
CINCINNATI

The World's Largest Knitters of Stockinette Fabrics

WESTON TRUCKING & FORWARDING CO.

Refrigerated Service

Specializing in Pool Car and Less Carload Distribution of Packinghouse Products in the Metropolitan Area.

15-19 Brook St.
Jersey City, N. J.



F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

PROVISION BROKER

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

HESS-STEPHENSON CO.

327 S. La Salle St., Chicago

BROKERS

In daily communication
with all mid-west packers

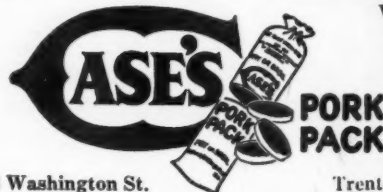
D. S. Meats • S. P. Meats • Green Meats • Lard •
Beef • Fresh Pork Cuts • Sausage Materials •
Offal for Dog Food Manufacturers

A PROFITABLE ITEM

to add
to your
sales list

Packers in the East have enjoyed large profits from this item for many years. DISTRIBUTORS WANTED in all states except N. J., N. Y., and Penna.

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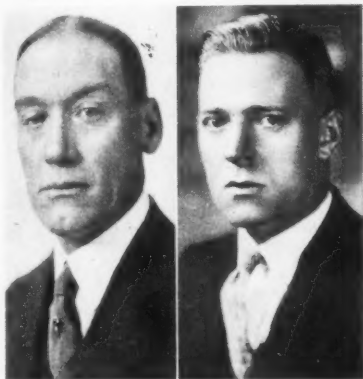


640-48 Washington St.

Trenton, N. J.

and with a well-known casings house, is in charge. Increased business and desire to more efficiently serve customers is responsible for opening of this new plant. Business now is done in 48 states. The sewing plant located at Detroit is also modern in every respect and equipped for making quality sewed casings.

James W. Robb, manager of the transportation department of the Cudahy Packing Co., retired on June 10 after 43 years of service with the company. He began as a clerk in 1892, and in 1921 became traffic head upon the removal of J. A. McNaughton to the Pacific Coast. He was chairman of the traffic committee of the Institute



CUDAHY TRAFFIC HEADS.

James W. Robb (left) retires as head of the transportation department of Cudahy Packing Co. after 43 years service, and is succeeded by George B. Fongar (right).

of American Meat Packers, active in industry affairs and very popular both within and outside his company. He is succeeded by George B. Fongar, manager of the company's Denver plant.

That group of progressive young packinghouse workers at Wilson & Co. known as the "Sweagles" (named after Dr. Swaim and Dr. Eagle) have finished a profitable year's series of meetings, during which they devoted their attention to the beef and small stock departments of the business. The 1935-36 season will open in October with discussion of other phases of the packing industry. Officers elected for the new year include Lawrence B. Clark, chairman; Allan McCullough, Vice-chairman; Martin Matays, secretary and treasurer; Joseph DeVries, chairman educational committee; Kenneth Stonebreaker, chairman publicity committee; John Shaffer, chairman welfare committee; Harold Dahms, chairman membership committee; Charles Dreyer, chairman guest committee; M. S. Ricketts, past chairman; Gene Yanke and C. B. Todt; advisory council: Dr. R. F. Eagle, Dr. A. A. Swaim, E. L. Yanke, K. T. Wood.

Watch "Wanted" page for bargains.

NEW YORK NEWS NOTES

Parker C. Woodson, manager, Wilson & Co., Raleigh, N. C., visited with friends in New York last week. Other visitors included A. W. Macklin, beef department, Wilson & Co., Chicago, and J. Fink, J. Evanson Co., Camden, N. J.

R. R. Kortz, branch house operating department, Swift & Company, Chicago, and F. L. Faulkner, automotive department, Armour and Company, Chicago, were visitors to New York for several days last week.

The 41 employees of the Jersey City Stockyards Co., who went out on strike June 7 returned to their duties on June 21 under the same working conditions and wages in existence before their walkout. The company has not signed a new contract nor granted any increase in pay.

John B. McHugh, personnel director, New York Butchers Dressed Meat Company, is spending a few weeks at Virginia Beach, Va.

Mrs. Jules Phillips, the former Miss Mabel Fink, purchasing agent, Stahl-Meyer, Inc., resigned on June 20 to take up her new duties as housewife.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended June 22, 1935, were as follows: Meat—Brooklyn, 94 lbs.; Manhattan, 408 lbs.; Queens, 8 lbs.; Richmond, 11 lbs.; Total, 521 lbs. Fish—Manhattan, 3 lbs. Poultry—Manhattan, 141 lbs.

The new wholesale market of Frank & Geller, at 89 North Sixth st., Brooklyn, was opened on June 23. This new market is one of the first in this section to be equipped with Carrier cold diffuser and ice machinery. There is also a fine installation of Worcester tram rails, and with the increased space and facilities, Frank & Geller will be better able to serve their customers with a full line of high-grade Western and locally-dressed beef, lamb, veal and poultry. Sam Frank and J. Geller have been associated in business for more than 27 years during the greater part of which time they conducted their activities at 97 North Sixth st.

COUNTRYWIDE NEWS NOTES

Two veteran retired officials of Cudahy Bros. Co., Cudahy, Wis., died on the same day, June 24, at their homes in Milwaukee. One was James W. Bryden, aged 83, former secretary of the company, who retired in 1924 after 47 years of service. The other was Peter B. Schubring, aged 66, former pork cutting superintendent, who had spent 40 years with the company, retiring in 1928.

Karl Pfaehler, president, Pfaehler Sausage Co., Detroit, Mich., tried out his new LaSalle car last week with a trip to Niagara Falls, taking along his son, Karl, jr., and three of his employees, Fritz, and Walter Knoedler and Stanley Gillette.

M. F. Klein, well-known Detroit, Mich., slaughterer, went to Chicago recently to see the Yankee-White Sox double-header that was washed out by rain, and got well soaked (with water), along with about 50,000 other fans.

James G. Cownie, export manager, Jacob Dold Packing Co., who is on a foreign trip, reports passing many icebergs in his trip across, and conditions in Great Britain pretty good.

MEAT PACKING VETERANS

Charles Bomholt, superintendent, Hammond Standish & Co., Detroit, Mich., will have been in the packing industry 50 years in September of this year. The story of his life is one of progress from the time he landed in this country at the age of 21 from his native Germany. He has always been on the alert for new ideas;



has been an interested listener to the theories advanced by those under him, no matter how lowly their position in the plant. He realizes that even now, after his 50 years' experience, there is still much to be learned. He is respected by all those who work with him, and has the faculty of being able to teach young men, and a complete understanding of difficulties encountered by a youth in the industry, which gives the young man confidence in himself, in the industry and in his boss.

He entered the industry with the Jacob Dold Packing Co. at Kansas City in 1885, in the S. P. meat and lard departments. Specializing on the tank house and lard he was later with the Fort Worth Packing Co. and Armour and Company and in 1891 went with the Omaha Packing Co. under T. W. Taliaferro. After six years with the Western Packing Co. he joined Hammond Standish & Co., Detroit, in 1908, and in 1912 became superintendent, a position which he still holds. In addition to his technical expertness in the plant, his is a personality which is a credit to the industry.

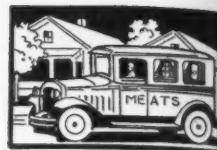
PACKERS DOLLAR SALES GROW

Due to the generally higher level of prices, the total value of sales of meat industry products billed in May was in excess of that of any other month since November, 1930, and was 25 per cent over last May, according to the monthly review of the Federal Reserve Bank of Chicago.

Processing and distribution of packing-house commodities in May fell 33 per cent below the 1934 month due in part to a less than seasonal expansion in the month's activity.



For the Retail Meat Dealer



Meeting Price Complaints on Meat

RETAIL MEAT DEALERS have heard of and sometimes had to take part in public discussion of higher meat prices during the past few months.

Meat prices have advanced, due to the effect of the drought and the AAA program in reducing livestock supplies. The consuming public has been affected, and in spite of the fact that prices of meat are lower than in most of the period from 1924 to 1932, there has been some comment and a few so-called "meat strikes."

Has the retail meat dealer become too conscious of meat prices? Has he heard so much price comment that he is falling into the attitude of excusing and deprecating his own fair prices?

A retailing expert constantly in touch with the retail meat trade in all parts of the country states that the meat dealer should try to avoid price consciousness—and remember that he is a salesman and a merchant.

Fighting Against Himself

This analyst recounts two recent instances where he believes poor merchandising psychology was shown by the retailer.

In one case a customer asked her retail meat dealer for a porterhouse steak. She did not inquire its price, and was plainly interested only in obtaining a piece of quality meat.

The retailer commented jokingly, "You must have fallen heir to a million dollars."

This dealer succeeded in instilling price consciousness and a questioning attitude in the mind of a previously satisfied customer, and probably also created the same reaction in the mind of everyone else in the store who heard the remark.

Another similar incident occurred in a retail store in another community. In this instance the customer asked for two center cut slices of ham. She

● Dealer Should Try to be a Salesman and Avoid "Price Consciousness" . . .

did not ask the price, and had obviously made up her mind to have ham for dinner that evening.

This meat dealer remarked, "You'll have to wait a minute while I get the keys of the safe and take the ham out of it."

In both these instances the dealer was taking the other side and fighting against himself and the whole meat industry. He was making future sales to these and other customers more difficult.

Right Way to Do It

Contrasting with these attitudes is that of a retailer in an Eastern city, also reported by this retail expert.

He decided to feature lamb in several stores for a limited period—not on a low price basis—but based on new ways of cutting and serving the meat. His cuts of lamb, in some instances, were priced a few cents higher than corresponding conventional cuts.

He advertised his idea to the consuming public of the city, showing them by illustrations the new methods of preparing the meat. Public reaction during the period was so favorable that

all stores participating were hardly able to meet the demand. One store was forced to close temporarily to obtain a new stock of meat.

This retailer did not forget the price of meat—he merely remembered that he was a merchant and that—if he could convince consumers of the attractiveness, quality, value and desirability of his product—they would buy it. And they did.

RETAILERS TO DISCUSS CODE

Problems arising from the wiping out of the NRA code will be among questions discussed at the convention of National Association of Retail Meat Dealers to be held in Los Angeles, Cal., from August 4 to 10. A statement issued by the association's executive committee declares:

"The executive committee of the national association want to bring to the attention of the membership and delegates the need for able representation, as questions affecting every individual meat dealer will be coming up in both state and federal legislation and it is necessary to discuss these problems at the national convention.

"There is much talk of voluntary codes for industries. Let us profit by experience of the past and waste no time or money on a voluntary code. We

need a real code if we are to have one with 'teeth' in it and a real arm of the government to command enforcement. It is advisable to hold off action until the delegates and members have a voice at our next convention at Los Angeles on this question.

"Your national association, while having spent thousands of dollars in the past two years on code activities, is still well financed and able to protect all its locals and membership."



THESE CONSUMERS BELIEVE IN MEAT'S VALUE.

Meat is a fine food which the public will always buy. Higher prices are not a major obstacle to the meat retailer who is on the lookout for new merchandising ideas, and is ready to sell meat on its value and desirability.

Convention plans are rapidly developing, according to John A. Kotal, executive secretary of the association. Train reservations already point to a large attendance. A number of exhibits are being assembled for display at the convention headquarters in the Biltmore Hotel.

NEWS OF THE RETAILERS

Paul Gerber will manage Economy Market, a new entrant in the meat business at 1333 Portage st., Kalamazoo, Mich.

Prosser Meat Co., Prosser, Wash., has been taken over by Robert Evans & Son.

A fire in J. D. Freyman meat market, Conneautville, Pa., threatened heavy damage but was extinguished.

Paul Rueppel has closed his meat market in Portsmouth, O.

Central Market has entered business at 281 E. Main st., Ashland, Ore., under management of E. Tomby.

A. C. Snider has sold his market in Marshfield, Wash., to R. C. Mills.

Julius Hensler has begun erection of a meat market on corner of Duke and 7th sts., St. Paul, Minn.

Beacon Meat & Provision Co., has been incorporated in Los Angeles with capital of \$75,000.

Jacob Sinitzky has been licensed to carry on a meat business at 2401 W. Walnut st., Milwaukee, Wis.

T. J. Tongs will manage the new Ross Street Cash market in Eugene, Ore.

Slauson Market, Inc., has been chartered in Los Angeles, Cal., with capital of \$25,000.

Retail meat dealers of Auburn, Ind., visited Swift & Company's Chicago plant during Golden Jubilee week.

Boyer Brothers, New Ulm, Minn., plan erection of a meat and grocery store this fall.

AMONG NEW YORK RETAILERS

Eastern district branch held a meeting at Schwaben Hall Tuesday of this week with president Joseph Wagner presiding. It was learned that the Calfskin Association had held a special stockholders' meeting at the Commodore Hotel, June 19th, at which time it was voted to go into the fat rendering business. There was considerable discussion on having a picnic as was enjoyed last year and the secretary was instructed to arrange such a party for the middle of September. More will be heard on this later. The branch attorney, former assistant federal district attorney, Geo. W. Herz, gave a very

comprehensive talk on economic conditions, which was well received. The membership also decided to go on the summer schedule with one meeting in July and August and it was arranged to meet the fourth Tuesday instead of the second, as heretofore. The next meeting will be July 23rd.

On June 22 the third retail meat store of P. Stasiuk was opened at 121 Nassau ave., Brooklyn. Seven men were kept busy from opening until closing to serve the many customers who visited the attractive store, throughout which the scheme of black and white is carried in porcelain tile. The second store in this chain, which bids fair to have many future links, is located at 628 Fifth ave., Brooklyn, while the first, which is operated in conjunction with one of the finest sausage manufacturing kitchens, is located at 124 First ave., New York city.

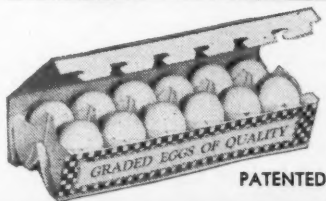


RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores.

Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.			CHICAGO.		
	June 15, 1935.	June 15, 1934.	June 15, 1933.	June 15, 1935.	June 15, 1934.	June 15, 1933.
Beef:						
Porterhouse steak	.50	.41	.36	.44	.34	.32
Sirloin steak	.44	.35	.31	.38	.29	.26
Round steak	.41	.32	.30	.35	.25	.23
Rib roast, fat 6 cuts	.34	.25	.24	.30	.21	.20
Chuck roast	.26	.18	.16	.25	.15	.14
Plate beef	.17	.9	.8	.18	.9	.9
Lamb:						
Legs	.28	.26	.22	.27	.25	.20
Loin chops	.41	.46	.39	.35	.38	.32
Rib chops	.34	.36	.30	.32	.34	.27
Stewing	.13	.11	.9	.15	.13	.10
Pork:						
Chops, center cuts	.38	.25	.22	.37	.24	.18
Bacon, strips	.37	.26	.22	.36	.24	.20
Bacon, sliced	.42	.29	.26	.42	.29	.24
Hams, whole	.29	.22	.18	.27	.20	.16
Picnics, smoked	.24	.13	.12	.22	.14	.11
Lard	.20	.12	.11	.18	.10	.9
Veal:						
Outlets	.45	.37	.36	.37	.29	.28
Loin chops	.37	.29	.28	.31	.24	.23
Rib chops	.30	.24	.24	.28	.21	.20
Stewing (breast)	.17	.12	.10	.14	.9	.9



SELF-LOCKING CARTON CO.,
563 E. Illinois St., Chicago, Ill.

Gentlemen:

We are interested in building our Egg business. Send samples, without obligation.

Name.....

Address.....

THERE ARE NO "SLEEPERS" IN SELF-LOCKING CARTONS. EGGS STAND UP STRAIGHT AND APPEAR AS BIG AS THEY REALLY ARE

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Superintendent

Want position as superintendent. Practical experience covering beef and pork, killing, cutting, curing, etc. Can produce results with least labor cost. Will go anywhere. Can furnish references from past employers. W-945, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Expert sausage maker with 20 years' experience seeks position. Can produce highest quality sausage and loaves of all kinds. Specializes in German style sausage and Canadian bacon. Also experienced in latest cures and methods. Can handle any size sausage plant. Now employed. W-942, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Sausage expert with knowledge and experience on all kinds of sausage and specialties is available. Has worked as foreman in large packing plants for many years. This experience means profits for you. Expert on costs. W-913, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Up-to-date sausage maker with 20 years' experience in sausage manufacturing. In both U. S. and Europe. Ability to make complete line of quality sausage, loaves, summer sausage, etc., from any materials and fully capable of giving satisfactory results. Age 35. Good references. Go anywhere. W-936, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Make your wants known through these little ads, with the big pull.

Men Wanted

Salesmen

Large manufacturer of high-grade specialty for producers of sausage and ready-to-serve meats has permanent opening for several salesmen. To obtain interview, application must state fully age, experience, ability, history of previous employment, nationality and extraction. If interview favorable, references will be required. W-950, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plant for Sale

Sausage Factory for Sale

For sale or rent, modern sausage factory completely equipped with latest type equipment. Will sell equipment and rent building. Very reasonable for quick sale. Owner going into other line of business. FS-952, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Wanted

Sausage Business

Wanted to buy, small, going sausage business. Wisconsin or Minnesota preferred. Give full particulars, first letter, listing equipment. W-953, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sell Your Surplus Used Equipment through THE NATIONAL PROVISIONER Classified Ads.

Equipment Wanted

Retorts and Trucks

Wanted, several horizontal retorts and trucks. State age, condition and price. W-941, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment For Sale

Laabs Cooker

For sale, 5 ft. x 10 ft. Laabs Cooker with 25-H.P. motor; also percolator and vacuum pump. FS-951, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

MACHINERY BARGAINS: 3—Mechanical Mfg. Meat Mixers, 1—M. & M. Hog, 1—Lard Filter Press, 2—Steam Tube Dryers, 6' x 35', 5—Cooking Kettles. Miscellaneous: Lard Rolls, Cutters, Rendering Tanks, Hammer Mills, Ice Machines, Boilers, Pumps, etc.

What Idle Machinery have you for sale?

CONSOLIDATED
PRODUCTS COMPANY, INC.
14-19 Park Row, New York City



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NEW YORK, N. Y.

READY-TO-EAT MEATS · FERRIS HICKORY SMOKED HAM AND BACON



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The
RATH PACKING CO.

✶
Pork and Beef Packers

BLACKHAWK HAMS and BACON
Straight and Mixed Cans of
Packing House Products

Waterloo, Iowa

CARLOT SHIPPERS

Straight and mixed cars



C. A. BURNETTE CO.

CHICAGO, ILL.

— Commission Slaughterers —

Hogs—Cattle—Calves

[[We Specialize in Straight
Carloads of Dressed Hogs]]

U. S. GOVT. INSPECTION

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Shippers of Straight and Mixed Cars

Pork — Beef — Sausage — Provisions

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"Deliciously Mild"

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M. Weinstein Co., Philadelphia, Pa. Baltimore, Md.

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*

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410 W. 14th Street

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F. C. Rogers, Philadelphia



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"Reliable" Brand

HAMS — BACON — LARD — SAUSAGE
CANNED MEATS — OLEOMARGARINE
CHEESE — BUTTER — EGGS — POULTRY

A full line of Fresh Pork—Beef—Veal
Mutton and Cured Pork Cuts

Hides—Hair—Digester Tankage

KINGAN & Co.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1846

Mixed carlots of
Beef, Veal, Bull Sausage Materials

boneless or straight carcass

Write or Wire for Quotations

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P. O. Box 5252

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CINCINNATI, O.

"AMERICAN BEAUTY"

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Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

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SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF - PORK - SAUSAGE - PROVISIONS

BUFFALO — OMAHA — WICHITA

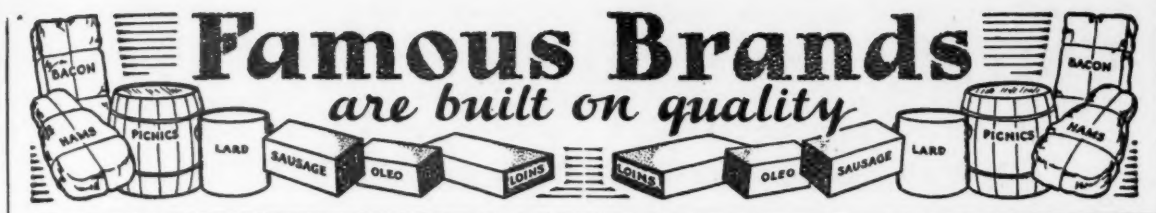
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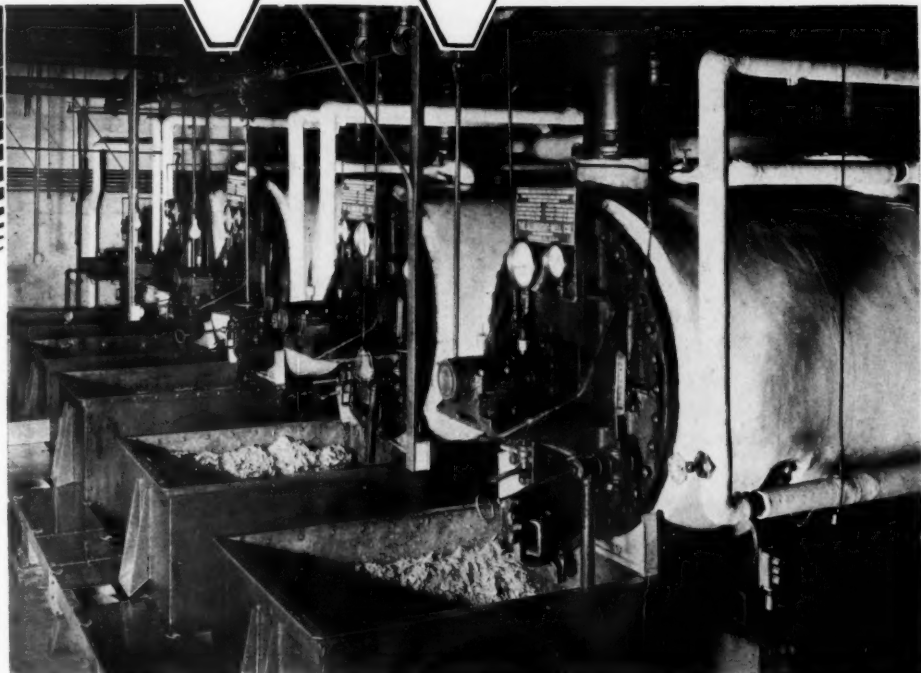
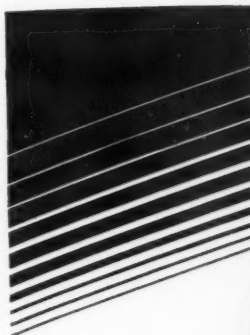
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